

Zebra mussels pose threat

The zebra mussel, an unwelcome visitor to the Great Lakes from Europe, is here to stay, posing a big threat to Ontario's lakes and rivers.

"The zebra mussel is already a severe problem in the Great Lakes," says Natural Resources Minister Lyn MacLeod. "We're appealing to the public to help us check the spread of this species as much as possible."

Zebra mussels are not a human health hazard, but they can cause extensive damage to property by attaching themselves to boats, water intake pipes, and marine engines. They can also harm aquatic plants and animals such as clams and crayfish.

Large concentrations of zebra mussels are already attached to water intake pipes in Great Lakes communities on both sides of the border. In West Lorne, Ontario, a zebra mussel colony has reduced the flow into Elgin County intake pipe by more than 50 per cent.

Scientists are concerned that zebra mussels may harm Ontario's fisheries because the mussels compete with fish for plankton, the food source for many native fish species. The mussels also filter sediment from the water, destroying the habitat of light-sensitive fish such as walleye. As well, colonies establish on walleye spawning reefs, covering the rubble and spaces

between.

The mussel, a native species of Europe, was discovered in Lake St. Clair in June 1988. Scientists believe it was introduced by a ship discharging ballast water picked up in a European port.

Since then, zebra mussels have established themselves in Lake Erie, the Welland Canal, Lake Ontario, and near Cornwall in the St. Lawrence River.

Scientists fear the mussels will move into inland lakes and rivers, hitching a ride on the hull of boats travelling through the inland waterways from the Great Lakes, or in bait buckets carried by anglers or fishing boat operators.

The Ministry of Natural Resources is urging the public to help prevent the spread of zebra

returned to the lake by wave action.

"At the very least, leave your boat out in the sun for a couple of days to kill the mussels attached," says Doug Dodge, Great Lakes Fisheries Co-ordinator for MNR. "Boats also should be cleaned before entering inland waterways from the Great Lakes."

In addition, anglers using live baitfish should take care not to put water from one lake to another.

The zebra mussel is extremely fertile -- a single female can produce some 30,000 eggs annually. They are hard to detect at the larval stage and float freely in the water until they attach themselves to hard surfaces, building layer upon layer. Once the mussels attach themselves, they are extremely difficult to remove.

Natural predators of the zebra mussel include sturgeon, freshwater drum and carp, and some diving ducks. However, none of

these species is present in Ontario in sufficient numbers to control zebra mussel populations effectively.

Other methods to control the mussels include chlorine, hot water, and electricity, but in most cases these are either impractical or harmful to the environment.

Dodge says the mussel population may eventually stabilize as it adapts to the North American environment.

"At first, a newly introduced species multiplies quickly, reaching very high levels," he says. "Eventually the growth stabilizes and the population drops to a lower level, which it then maintains."

"This has taken place throughout most of Europe, with the notable exception of Scandinavia, where the mussels attained a high population level and have constantly maintained it. We don't know yet which route they'll take here."

I would like to take this opportunity to express my sincere appreciation to the many people who helped in any way at the scene following my accident on January 31.

To the girls from the North of Superior Board Office, and the men from the mine, whose support helped me through a terrifying experience, you were all so considerate, kind and helpful.

To the ambulance drivers and nurses at McCausland Hospital Emergency and Dr. Wilkes, your efficiency and kindness will never be forgotten.

Debbie Kuruliak



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THE CORPORATION OF THE TOWNSHIP OF TERRACE BAY



PROCLAMATION HUMAN SERVICES WEEK

WHEREAS we acknowledge the importance of promoting the quality of life in the community through community awareness and education; and

WHEREAS we acknowledge that Human Services are a valuable part of a community network; and

WHEREAS there is a need to promote an awareness of the variety and various functions of Human Services available to the residents of Schreiber, Rosspport, Terrace Bay and surrounding communities;

THEREFORE, BE IT RESOLVED THAT the week of April 29 to May 5, 1990, be declared 1990 HUMAN SERVICES WEEK and citizens are encouraged to join in an awareness of our Human Services and attend the Festival of Human Services of Thursday May 3, 1990, at the Schreiber Recreation Centre.

mussels by cleaning off boats when they are taken out of water. Scrapings should be deposited in garbage containers and not left on shorelines where they can be

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your taste and the acidity of the fruit, a bit more for lime and less for oranges and tangerines.

One 9" Coconut Crust (recipe follows) or a single plain pastry shell.

- Filling:**
- 2 egg yolks
 - 4 eggs
 - 1 1/3 cups granulated sugar
 - 1/2 cup freshly squeezed citrus juice
 - 1-2 tbsps grated or minced citrus rind (same type as juice)
 - 1/2 cups heavy cream (35%)
 - Candied citrus zest, for garnish

To make the filling, beat the egg yolks and whole eggs together in the top of a double boiler. Stir in the sugar, citrus juice and rind. Place over simmering

water. Add the butter, a table spoon full at a time, stirring constantly until the butter melts and the filling thickens to a custard consistency, about 20 minutes.

Remove from the heat and place a piece of plastic wrap directly on the surface of the filling. Cool to room temperature, then refrigerate until well chilled. It can be stored for up to a month at this point.

Before serving, bake the pie shell and cool for 15 minutes.

To assemble, whip the cream until stiff. Stir about one third of the cream into the filling. Fold the remaining cream into the citrus mixture, lightly. Pour into the prepared crust.

Refrigerate until well chilled, about 2-3 hours.

Makes 6-8 servings.
COCONUT PIE CRUST

- 4 cups shredded coconut
- 6 tbsps unsalted butter, softened

Preheat the oven to 325 F.

Combine the coconut and butter in a large bowl and mix with your fingertips to thoroughly combine. Spread in a well buttered 9-inch pie pan and press with your fingertips to pack the mixture evenly on the sides and bottom.

Bake until golden brown, about 15 minutes. Cover the edges with foil if it becomes too dark. Chill the crust completely before filling.

Makes One 9-inch shell.

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call a town-hall style meeting, and ask everyone who owned property in Rosspport to come out and participate in writing a "Community Vision" statement - a definition of what kind of community Rosspport will be in the year 2,000.

The Vision Statement developed at the workshop is not completely in focus yet. Basic principles were outlined, which will be refined and clarified with further

work, including the tourism study. But the impressive feature of the workshop was its "inclusiveness" - the exact opposite of the NIMBY syndrome Sewell complained about. Rosspport residents demonstrated at the workshop that they include all ages, social classes, races, and philosophies, in their vision of their own future. They are concerned about maintaining their folksy, good neighbor village feeling - after

all, that strong sense of community is why Rosspportians chose to live there in the first place. But they do NOT want to maintain that "good neighbor" feeling at the expense of others. The resolutions passed at the workshop to protect the natural environment, control development proposals, improve social and recreational services, were intended for everyone - not just those already in Rosspport's back yard.



The Terrace Bay Figure Skating Club would like to thank the following people for helping to make our carnival a success. The Arena staff: Tom, Kerry, Ros, Nancy and Brian, Costa s, Kimberly Clarke, Cebrario s, Ministry of Natural Resources, Township, Chris Ray, Ray Cooper, Herman Wood, Mark Mannisto and Susan Luberdink.

The paper tote picture donated by Darlene Noble was won by Linda Bertin. The Campbell Soup Kids sweatshirt was won by Connie Elkin.

We would also like to thank the public for supporting our many fundraising campaigns throughout the year. Without your support we could not survive.

I think northerners have something to teach social planners like John Sewell. Rosspport is unique geographically because its close to the Rosspport Islands. But its not unique as far as its northern lifestyle and social philosophy is concerned. Northerners who live in small towns have managed to capture a truly ethical lifestyle - caring for our neighbours, instead of castigating them because they're different.

Sewell has told us that the answers to how to combat NIMBY will not be found in Don Mills. Perhaps the answer here is to let the people from small towns like Rosspport go to Toronto and deliver a lecture for Sewell, at Osgoode Law School, on socially responsible living.