

Dynamic Newfoundlander will entertain with a bang

If you like your entertainment with a bang, don't miss A. Frank Willis. He is a stick of dynamite waiting to walk on stage and explode.

The multi-talented Newfoundlander just finished a return engagement at Place de Royale and if the people weren't hopping onto the dance floor their feet were tapping under their tables.

At 34 years of age, Willis makes the term one-man band seem like an understatement. He plays acoustic and electric guitars, harmonica, mandolin, bass pedals, kazoo, foot organ and squeeze box. All with ability well above the norm at that.

If that isn't enough the RPM country award nominee for best male vocalist also belts out a fine tune with his voice.

Between sets everyone wants to be part of Willis, a touch here, a smile there and congratulations everywhere. But, most of all, requests that always seem to get fulfilled.

"I love it when people want to talk to me. It doesn't bother me and it is really quite complimentary," says the five-foot-seven, hazel-eyed Willis with just a touch of his Hare Bay, Newfoundland accent still noticeable.

With so many things going on when he is on stage it is hard to classify his music but Willis has been doing it so long he has no problems explaining.

"It's comedy, it's country, it's contemporary, it's folk, it's rock and it's a hell of a lot of fun," he says. "Isn't that what it's all about? Having fun."

Can't argue with that. The man know his business.

His material is about 80 per cent original but will take hold as if you have known the song all your life.

Since 1976 he has produced four albums and it was the song Take Me As I Am off his 1979 platter that got him the RPM nomination.

One of his novelty tunes is sung to the tune To All The Girls I've Known by willy Nelson and Julio Iglesias and it goes like this..."To all the unemployed I've known; this song is from Pierre Trudeau. I'm glad Mulroney came along; Now I can sing this song."

It is an example of the tongue-in-cheek style of Willis and why he gets so many smiling faces looking in his direction. That is when people aren't out right laughing.

Like the man says, "It does quite a number on Pierre."

And in that vein, A. Frank Willis does quite a number on his audience.

His talent is unquestionable and his desire to have fun contagious. His is a show that should not be missed.

He will be at the Moose Lodge in Terrace Bay March 1,2,3.

A Valentine's meal for the family

by Carolyn Williams

When we think of Valentine's Day, images of lacy cards, romantic dinners and champagne-for-two come to mind. While these things are fine, we should remember that Valentine's Day is also a holiday for families to gather round and share the warmth of their love.

In keeping with this thought, I have prepared a menu that can be enjoyed by all.

- Mahogany Fried Chicken
- Braised Whole Young Carrots
- Potato Almond Croquettes
- Deviled Eggs
- Cherry Ripple Pie
- Coral Cooler
- Mahogany Fried Chicken

2 2 1/2 lb broiler (fryer) chickens, each cut into 8 pieces, backbones removed

1 quart buttermilk (whole milk may be substituted)

2 Cups all-purpose flour

1 tsp salt

1 tbsp freshly ground black pepper

4 to 6 cups safflower oil or any good-quality vegetable oil

1) Soak the chicken pieces in milk overnight (or at least 6 hours)

2) To prepare the chicken, combine the flour with salt and pepper. Dredge chicken pieces in flour and shake off excess.

3) In a skillet heat 2" of oil to 350. Fry the chicken pieces, a few at a time, for 12 to 16 minutes, turning them every 3 to 4 minutes. When the skin becomes deep mahogany in color, remove the pieces from the skillet and drain on a rack or paper towels. Serve hot, warm or cold.

Braised Whole Young Carrots

In a medium saucepan, put 8 to 10 small peeled carrots, a pinch of salt, 1 tbsp unsalted butter, and water to cover. Bring to boil and cook until the carrots are tender, 8 to 10 minutes. Drain, season to taste with salt and pepper and serve. May sprinkle chopped or flaked parsley over carrots for eye-catching appeal.

Potato Almond Croquettes

3 cups hot mashed potatoes

3 tbsp butter

3/4 tsp. salt or to taste

2 egg yolks

1 egg

2 tbsp water

1/2 cup sliced almonds

oil for deep frying

In a medium bowl, beat together the potatoes, butter, salt, and egg yolks. Shape the mixture into 6 or 12 croquettes, depending on the desired size. They can be shaped like balls, pyramids,

or wine corks

In a small bowl, beat the egg with the water. roll the croquettes in the egg mixture, then in the almonds, and again in the egg mixture.

In a saucepan, heat the oil to 360. Deep fry the croquettes until golden and drain on paper toweling.

"Serves 6"

Note: Can be prepared for deep frying the night before. Can be frozen after frying and reheated at 350 on a cake rack lined with paper towels. They are best when freshly friend and served immediately.

Deviled Eggs

6 eggs

1/2 cup mayo

pinch salt & pepper

1) Hard-cook eggs. When completely cooled, remove shells. Cut eggs in half lengthwise. Carefully scoop out yolks and place in a bowl.

2) Add mayonnaise. Using a fork, finely mash yolks together. Stir in salt and pepper to taste.

3) Spoon mixture into egg centers, making a little mound.

4) Cover loosely and refrigerate until ready to serve.

Can dress up deviled eggs; Crumble cooked bacon into small pieces and add 1 tsp Dijon mustard and 1 finely chopped onion. Mix with egg mixture before placing in egg centers.

Can also sprinkle plain mixture with paprika, parsley, etc.

2 envelopes Dream Whip dessert topping mix

1 package (3oz) jello cherry powder

2/3 cup boiling water

2 cups ice cubes

1 baked 9-inch graham wafer crumb crush, cooled

1 square (10z) Baker's semi-sweet chocolate, melted

Prepare desert topping as directed on package. dissolve jelly powder in boiling water. Add ice cubes and stir constantly until jelly starts to thicken, about 2 to 3 minutes. Remove any unmelted ice. Add prepared dessert topping to jelly and beat with electric mixer until well blended. Spoon into crust. Drizzle with melted chocolate. Chill 3 hours

Coral Cooler

2 1/4 cups unsweetened pineapple juice

1 bottle (10 oz) grapefruit carbonated beverage

1/4 maraschino cherry juice

4 maraschino cherries

Mix pineapple juice, carbonated beverage and cherry juice; pour into ice-filled glasses. Top each with maraschino cherry. Makes 4 servings.

**A
d
v
e
r
t
i
s
i
n
g
S
a
l
e
s**

the Terrace Bay/Schreiber News

A member of the Laurentian Publishing Group

Has an immediate job opening for an Advertising Sales Representative in the Terrace Bay/Schreiber area.

The successful applicant will be a pleasant, articulate person committed to working as part of a weekly newspaper team.

A vehicle is considered a necessity.

This is at present a part time position, (3 days per week) with the possibility that the job may expand.

Remuneration includes an hourly rate plus car allowance and commissions.

Please forward you application and resume to:

Linda R. Harbinson, Advertising Manager
Nipigon/Red Rock Gazette
Terrace Bay/Schreiber News
Box 1057, Nipigon, Ontario
P0T 2J0



(please mark envelope confidential)

MARCH BREAK NEWFIE STYLE

March 1, 2 & 3

Moose Hall, Terrace Bay

Featuring

A. Frank Willis,

Newfoundland's Top Rated Entertainer

A few nights of fun and good old down home

music.....\$8.50 per person

includes a taste of Newfoundland Traditional food
Plan to be there!

Tickets are available at the Moose Lodge or
Phone 825-3751.

Tickets must be picked up not later than Feb 22.

NEVER AGAIN!

"In a war, everyone suffers...
we must never let it happen again."



The War Amps of Canada

Happy
Birthday
Grannie!

Hugs &
Kisses
Tom, Alex and
Daniel