

THE KITCHEN WITCH

Heather McNally
Portland-on-the-Rideau

THE SUMMER BARBEQUE

Why not have a real western style cook out with all the fixings? Lanterns, big red checkered napkins, bales of hay for a table and beverages in a tub of ice. Modern day cooking methods are a cinch but the cowboys of old had to settle for a piece of meat wrapped in barbed wire, hung from a low tree branch and 'barbed' over a fire composed of whatever type of wood was at hand. Here are some modified trail recipes from a turn of the century book for chuck wagon cooks. The hush puppies are delicious and are derved all over the south.

Dry Poultry Seasoning

Sprinkle on meat before barbequing and use with the following 'Mop'.

6 Tbsp. salt & 3 of pepper
2 Tbsp. each of garlic powder, dry mustard & ground bay leaves

1 Tbsp. fresh paprika

Dry Rib Seasoning

Use as above

6 Tbsp. each of salt and sugar

2½ Tbsp. black pepper

1 Tbsp. lemon powder

1 Tbsp. fresh paprika

Mop for Barbeque Meats

This is thin, add more ketchup if required

1½ cups ketchup

1 cup strongly brewed coffee

½ cup corn oil

½ cup Worcestershire sauce

½ cup loosely packed brown sugar

1/3 cup cider vinegar

Simmer for five minutes and marinate for one day

Cole Slaw

3 pounds of fresh shredded cabbage

2 large chopped dill pickles

½ cup each mayonnaise (not salad dressing) and sugar

1 teaspoon salt

Baked Corn (12 servings)

2 cups fresh cut kernels, 1

cup corn bread chunks or bread crumbs

1 pint milk blended with

2 eggs

2 Tbsp. sugar

1 Tbsp. blanched almonds

1½ teaspoons each of salt and baking powder.

Mix everything in a greased pan. Cover and cook on the grill for about one hour being careful it does not burn.

Southern Hush Puppies

2 cups corn meal

¼ cup flour

1 egg beaten with 2 cups

of buttermilk

1 teaspoon soda

1 Tbsp. each baking soda and salt

Mix all in a bowl. Take a heaping teaspoonful and roll it in your hands to a cigar shape. Deep fry in hot oil

Cowboy Potatoes

Scrub new potatoes and under-cook in their skins. Peel them when done. Salt and pepper and place them whole in a heavy pan with about a half cup of bacon fat. Cook on the grill, turning them so that they get a nice brown crust. (these are not as good without bacon fat).

Dessert - Pineapple an a Spit

Pare 1 medium pineapple, leaving crown attached. Remove eyes and replace with 15 to 20 whole cloves. Centre pineapple on spit (pull out centre crown leaves and pierce with a small skewer first); Secure with holding fork. Wrap crown in foil. Rotate over hot coals 45 min. to 1 hour, basting with mixture of ½ cup maple flavoured syrup and ½ teaspoon cinnamon. Slice, serve hot.

FINAL NOTIFICATION

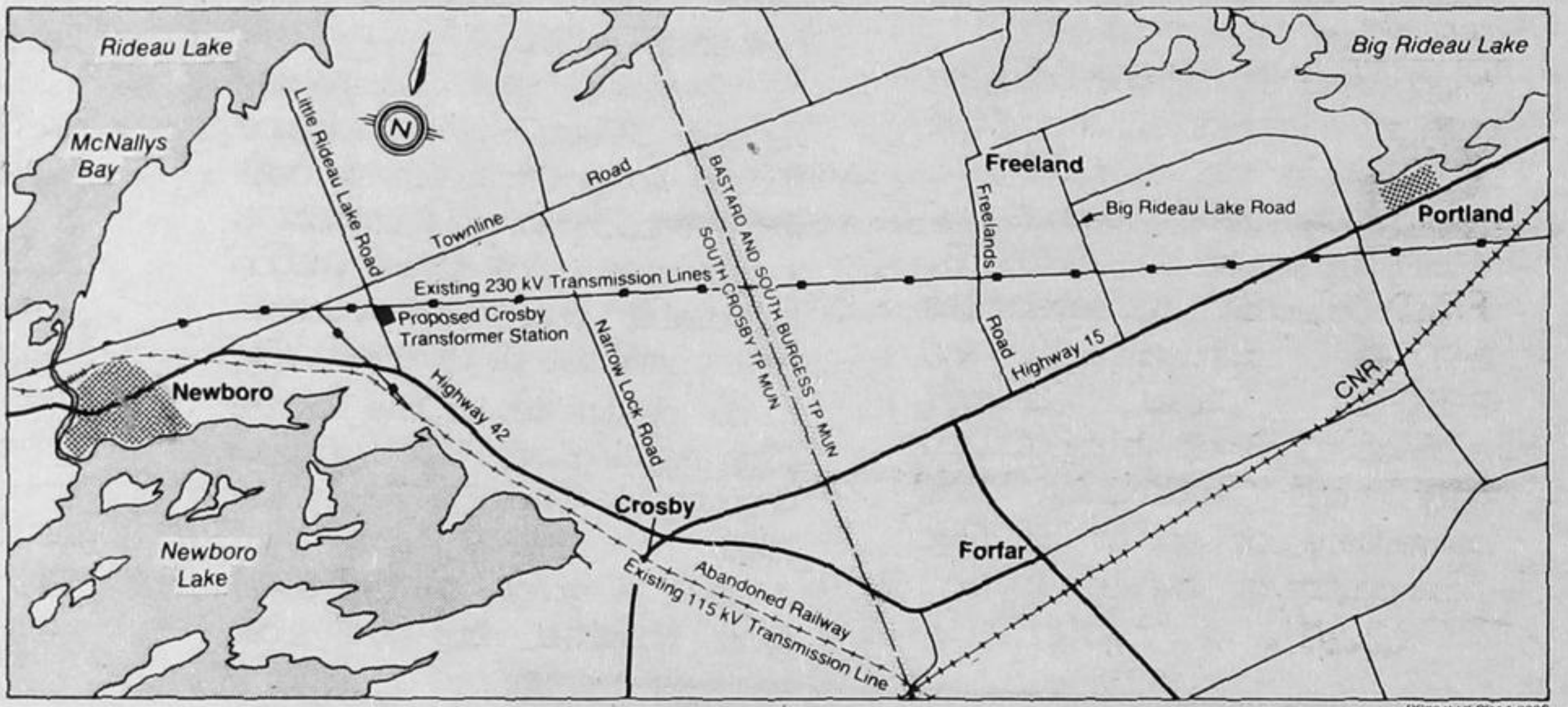
THE ENVIRONMENTAL ASSESSMENT ACT, 1980 Crosby Transformer Station

To maintain a reliable supply of electricity to the Newboro, Crosby and Portland area, Ontario Hydro proposes to build a new 230,000 volt transformer station. The existing transformer facilities are reaching their maximum capacity levels and additional facilities are required by the fall of 1990.

In accordance with the Environmental Assessment Act, Hydro gives notice of its plan to build the Crosby Transformer Station.

Hydro plans to locate the station on approximately three hectares of land on Lot 26, Concession 2, Township of South Crosby. The station will be adjacent to the existing transmission line right-of-way with access from Little Rideau Lake Road.

The station will reduce incoming high voltage power to voltages suitable for distribution to local customers. Facilities will be within a fenced area of 120 x 120 metres. The balance of the property will be used for road access and landscaping.



Map Showing Location of Proposed Crosby Transformer Station

Written comments must be received by June 27, 1988 to receive consideration and should be addressed to:

Mr. R.A. Sogawa
Manager, Route and Site Planning
Design and Development Division - Transmission
Ontario Hydro
700 University Avenue, H8 G1
Toronto, Ontario
M5G 1X6

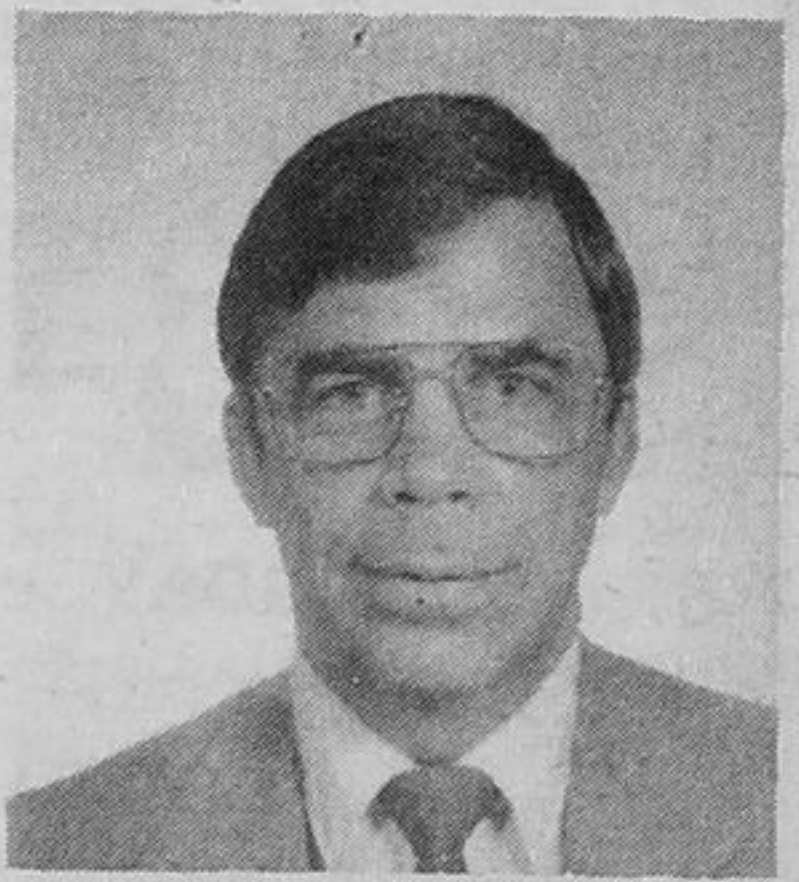
If you have any further questions regarding the proposed project, please contact Bob Mesman, Senior Community Relations Officer at (416) 592-2048 (collect) or Robert Mongiat, Project Engineer, (416) 592-8616.



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IMPERIAL LIFE

I would like to introduce myself, my name is Gary Harrison, Life Underwriter for Imperial Life and associated companies. The insurance business has been very good for me over the last nine years. I have made many new friends and I am very much looking forward to meeting as many more new people as possible. My work prior to insurance had been as a contractor for the Steel Co. Of Canada selling and building fences. However, all my effort will be on helping you with all types of insurance needs. I will be submitting articles of interest, in the future.

Thank you
Sincerely,

Gary Harrison
Gary Harrison

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