Lifestyles

A story with flavour

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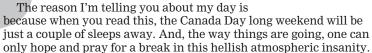
June 14: I just handed in last week's column to Baba Jean (late again), just in the nick of time, because I found out she had a letter opener clutched in her hand, hidden under her desk in case I had another lame excuse for not getting my stuff in on time.

On the drive back to the lake I got caught in a downpour so intense that I thought I'd have to pull over and wait **HARVEST**

things out. Last night we had a huge storm out here resplendent with a celestial light show, booming thunder and of course a torrential rain.

I had plans to do some things outside today but the sun has been peeking through the clouds periodically only to be followed by yet another downpour every 15 minutes.

The forecast for the weekend isn't looking much better, but on a brighter note, CBC News reported today that most of the province's crops are in. There was no mention of how to get billions of mini life jackets to those wee sprouts trying to keep their heads above water though.



Like the guy from Environment Canada might, I'm going to predict a hot, sunny weekend for this Canada Day with mild breezes and a complete absence of bugs! So uncover those barbecues, stock up on steaks, chicken and sunscreen, invite the whole-fam-damily over to celebrate the red and white, and give these two condiments a whirl on your celebratory table.

Slánte.

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Jim Lincez currently lives in Foam Lake, and is a well-travelled former chef. He has requested leave from writing so The News will continue to delve into the archives for some of our favourites from the past.



Green Tomato Chutney

(Makes 4 cups)

Fantastic on anything, even hot dogs. 12 ozs. green tomatoes or tomatillos cut to 1/2" dice

- 2 cups yellow onions, in 1/2" dice 2 under-ripe papayas, seeded, peeled and cut to 1/2" dice
- 3 cups sugar

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JIM LINCEZ

- 2 cups apple cider vinegar
- 1 tsp. coarse salt
- ½ tsp. ground nutmeg and cinnamon, each
- 1/4 tsp. ground cloves

Method:

- 1. Place the whole shebang in a large heavy pot and stir well.
- 2. Bring to a boil, then reduce to a simmer. Cook until thick, about one hour. 3. Cool to room temperature, then
- refrigerate until ready to use. If the chutney is too liquid for you, strain off a little of the syrup, but remember that it will thicken a bit more with refrigeration.

Kitchen Hints:

Roast Beets 101: Wrap a medium beet in aluminum foil. Bake in a preheated 350F oven until tender, about 11/2 hours.

You may have a hard time finding green tomatoes. Retailers know that people like ripe tomatoes and yellow bananas - so ask if there's anything in the back.

GREAT FOR SUMMER COMPOTE & CHUTNEY

SERVING SUGGESTION



Rhubarb-Beet Compote

(Serves 12-20)

Great with barbecue chicken or pork Ingredients:

- 12 ozs. roast beets, peeled and diced
- 1½ lbs. clean rhubarb stocks cut to 1/2"
- ¼ cup sugar ½ cup good orange or apple juice

Zest of one orange

Method:

- 1. Put the beets, rhubarb, sugar and orange juice in a large, heavy pot and bring to a boil. Reduce the heat to a simmer and skim off any foam that rises. Cook until slightly thickened, 10 to 15 minutes.
- 2. Stir in the zest and serve at room temperature or refrigerate, covered, for up to five days.



PUBLIC NOTICE

This is to advise the communities where this notice is published that Canadian National Railway Company (CN) recently filed its Application with the Canadian Transportation Agency (the "Agency") for the construction and operation of a spur track, located within the boundaries of the Rural Municipality of Prairie Rose No. 309 and the Rural Municipality of Mount Hope No. 279, in the province of Saskatchewan. The spur will connect CN's existing Watrous Subdivision mainline with the BHP Canada Inc. Potash mine. Approval for the establishment of the Potash mine was approved under Saskatchewan's Environmental Assessment Act in 2011.

This new spur is required to provide direct rail service to BHP Canada Inc., while supporting the future expansion of the mine and improving service efficiencies to the mine.

CN's application was filed with the Agency pursuant to section 98 of the Canada Transportation Act, S.C., 1996, c.10 which reads:

"The Agency may, on application by the railway company, grant the approval if it considers that the location of the railway line is reasonable, taking into consideration requirements for railway operations and services and the interests of the localities that will be affected by the line."

CN invites you to review CN's application and relevant documentation available at cnjansenrailspur.ca. Persons who wish to present their views may do so no later than thirty (30) days from the date of this notice by completing the web form located at cnjansenrailspur.ca. CN will report to the Agency all comments received through the web form. Alternatively, you may also file your submissions directly with the Agency. A submission to the Agency, if made, should be received by the Secretary of the Agency no later than thirty (30) days from the date of this notice, or if sent by certified mail, postmarked not later than thirty (30) days from the date of this notice at the following address:

Secretary **Canadian Transportation Agency** 15 Eddy Street Gatineau, Quebec, J8X 4B3 info@otc-cta.gc.ca

Persons who require additional information regarding the CTA process may contact the Agency at 1-888-222-2592.

All submissions filed with the Agency must be copied to CN at the following address:

Counsel **Law Department Canadian National Railway Company** 935 de la Gauchetiere Street West Montreal, Quebec, H3B 2M9 Phone: (514) 399-5774

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