

Much Of Province Is Photographed By Air

About 15,000 to 20,000 square miles of the province is photographed from the air each year, and the department of lands and forests is continuing its third complete re-photography cycle which covers all except the extreme northern portion of Ontario. Re-photography of the present cycle began in 1969.

Aerial photographs are used in forest inventory, lake surveys, land evaluation, and for mapping purposes. They are also in demand by other provincial government departments for geological surveys, route

feasibility studies, and in property assessment.

Photos and maps are available to the general public. They can be obtained by writing to the department of lands and forests at the Parliament Buildings, Toronto. Contact prints are \$1 each. Enlargements are various prices depending on the size required. The aerial photograph library is located in the department of highways building at the corner of Keele Street and Hwy. 401 in Toronto. A complete index of all photography is available at the library to locate areas of interest.



Docking facilities are excellent at Long Point Bay. (Staff Photo)

Barbecued Pork — A Real Summer Treat

This is the summer to start enjoying good Ontario pork at its barbecued best. It offers the variety and flavor that everyone likes, the price is certainly right, and the recipes we have chosen for you require only the simplest of barbecue equipment.

Inch thick pork chops are tops for barbecuing. Simply pop them onto the grill and cook until tender and golden brown, season to taste and serve, or brush them with a tasty sauce as suggested in the Glazed Barbecued Chops recipe. For chops that are especially moist and tender, try the Zesty Barbecued Chops which are marinated before cooking.

The Barbecued Ribs are cooked in water then quickly browned and glazed on the grill so you can serve everyone in a matter of minutes. The Barbecued Ham Steak is just right for Sunday dinner on the patio. It is brushed with a spicy sauce and topped with peach halves.

GLAZED

BARBECUED CHOPS

6 loin or rib pork chops, about 1 inch thick; ½ cup bottled barbecue sauce; ½ cup undrained crushed pineapple; ½ teaspoon dried onion flakes; ½ teaspoon Worcestershire sauce; 1 tablespoon butter or margarine.

Trim chops of any excess fat to prevent flare-ups when barbecuing and slash edge of each chop in 2 or 3 places to prevent curling. Combine barbecue sauce and remaining ingredients in a small pan which can be put on edge of grill.

Prepare a good bed of coals. Barbecue chops on an oiled grill, 5 or 6 inches above heat, for about 12 minutes on each side or until done. Season to taste. Heat glazing mixture on edge of grill and brush chops frequently during last 5 minutes of cooking time, turning often. Serve remaining hot sauce with the chops. Serves 6.

ZESTY BARBECUED CHOPS

6 loin or rib pork chops, about 1 inch thick; 1 teaspoon sugar; 1 teaspoon salt; few grains pepper; ½ teaspoon dry mustard; ½ teaspoon paprika; 1/3 cup vinegar or lemon juice; 2/3 cup salad oil.

Trim chops of any excess fat to prevent flare-ups

when you barbecue; slash edge of each chop in 2 or 3 places to prevent curling.

Place chops in a glass dish. Combine sugar and remaining ingredients in a jar and shake vigorously to combine. Pour over chops. (Or, use one cup of your favorite oil and vinegar dressing.) Marinate chops, covered, in refrigerator for 2 to 3 hours or at room temperature for one hour, turning a couple of times.

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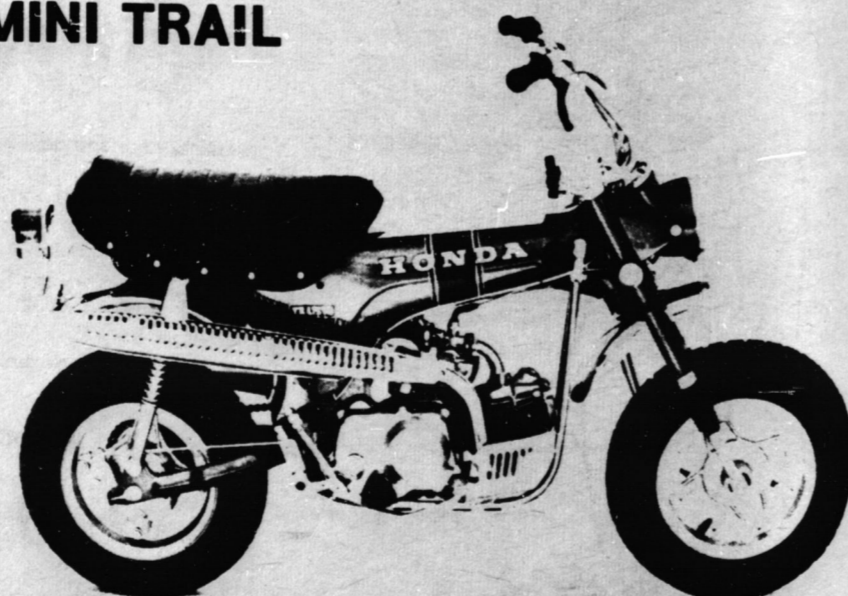
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Pork

Continued From Page 8

ing last 5 minutes of cooking time. Serves 6.

BARBECUED RIBS

4 pounds pork back or ribs; 1 onion, quartered; 1 tablespoon salt; 1 cup water; barbecue sauce (see recipe below).

Cut meat into one or two sections and place in a large saucepan; add onion, salt and enough boiling water to cover. Cover pan, bring to a boil, then lower heat and simmer for one hour or until meat is quite tender. Or, cook ribs with onion, salt and 1½ cups water in a pressure cooker for 15 minutes at 15 pounds pressure. Drain ribs and refrigerate until needed.

BARBECUE SAUCE

2 tablespoons cornstarch; ½ cup brown sugar; 2 cups pineapple juice; ¼ cup vinegar; ¼ cup soya sauce; 2 tablespoons butter or margarine.

Combine cornstarch and brown sugar in a saucepan; add pineapple juice. Cook and stir until mixture boils and is thickened. Remove from heat and blend in vinegar, soya sauce and butter or margarine. Set aside until needed then reheat on edge of grill.

Prepare a good bed of coals, then barbecue partially cooked ribs on oiled grill about 5 inches above heat for 8 to 10 minutes or until nicely browned and glazed. Brush ribs frequently with hot barbecue sauce and turn them often. Serve any remaining sauce with the ribs.

Back ribs will make 6 to 8 servings; side ribs will make 4 or 5 servings.

BARBECUED HAM STEAK

1 centre-cut slice tenderized fully-cooked bone-in ham or 2 slices boneless ham (about 1½ inches thick); 2 tablespoons brown sugar; 1 teaspoon dry mustard; 1/8 teaspoon dry mustard; 1/8 teaspoon ground cloves; ¼ cup frozen orange juice concentrate; 1 tablespoon butter or margarine; 4 to 6 canned peach halves, drained.

Slash edge of ham slices in 3 or 4 places to prevent curling. Combine brown sugar, mustard, cloves, orange juice concentrate and butter or margarine.

Have ready a bed of slow coals. Barbecue ham steak

on an oiled grill about 6 inches from heat for 12 to 15 minutes on each side or until browned and glazed. Heat sauce on edge of grill and brush ham steak frequently during last half of cooking time, turning to glaze both sides. Stud peach halves with whole cloves, if desired, then place cup side down on ham for last 5 minutes of cooking time and brush with sauce. Makes 4 to 6 servings.

minutes of cooking time and brush with sauce. Makes 4 to 6 servings.



Summer Picnic Breakfasts

We all love to go meandering through the countryside. Usually with a picnic lunch. Some of us love the earlier hours of the day, when the forest is awakening. So why not take both a breakfast and lunch picnic and enjoy a full day in the out-of-doors?

Keep your cupboard at home stocked with paper and plastic eating utensils, so that when you wake up and it's a lovely morning, you can pack up and take off with little effort.

Children enjoy picnic breakfasts! Choose a place that's flat so you can spread out and let everyone help themselves.

Your freezer will come in handy—you can store freshly baked and packaged bakery items, such as donuts, muffins, buns and bread of all sorts ready for a picnic in a minute. To freeze bread or bakery products, be sure they are fresh and in moisture-proof packages. The food you put in your freezer will come out as fresh as it went in. But remember that freezing does not improve a product's freshness!

Try this menu for your next out-door breakfast—Choice of Canned Juices (individual size)

Sausage Egg Buns
Sugared Doughnuts
Coffee or Milk

Before you leave take sausage patties from the freezer and hard boil and slice eggs. The patties will be thawed by the time you have picked your picnic site, ready to be warmed through.

Convenience is the homemaker's word today, and bread and bakery products are certainly an asset.

Sausage Egg Buns

Serves 6

6 hard-cooked eggs, sliced
6 sliced sandwich buns
6 grilled sausage patties
6 tablespoons catsup
Arrange half of a sliced egg on bottom of a bun, top with a tablespoon of catsup then a sausage patty, the rest of the egg and the bun top.

Ham n' Egg Sandwiches

Serves 4

¾ cup ham salad
2 hard-cooked eggs, sliced
8 slices whole wheat bread
Spread 3 tablespoons ham salad over each of 4 bread slices. Top with ½ sliced egg and another slice of bread.

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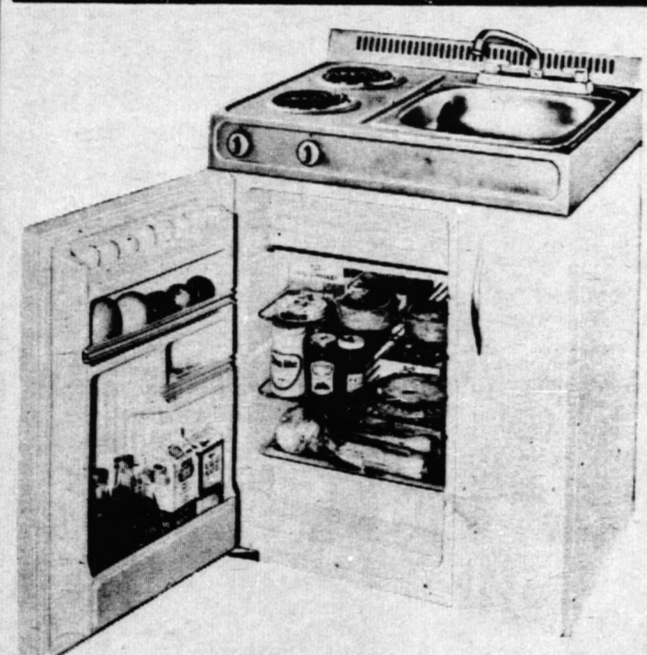
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