

OUR TABLE
TO YOURS

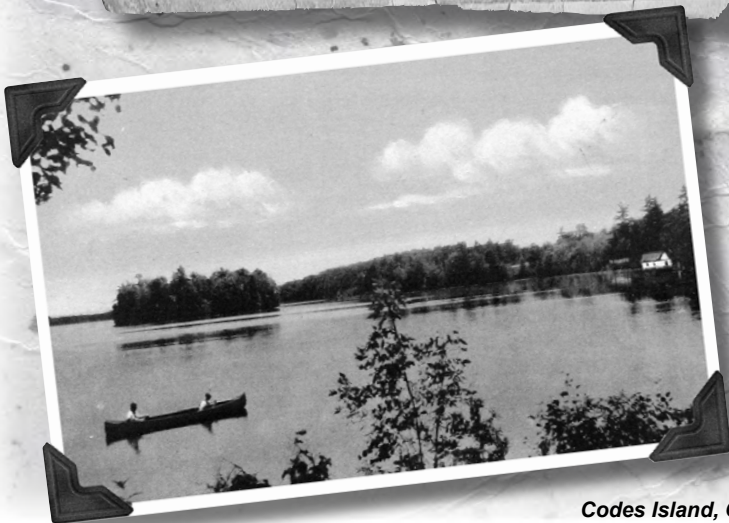


OTTY LAKE

RECIPES • PHOTOS • MEMORIES

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Codes Island, Otty Lake

OUR TABLE TO YOURS

was prepared by the Otty Lake Association as a community celebration of the 200th Anniversary of the Perth Military Settlement and the naming of Otty Lake

This book is dedicated to the members of our Otty Lake community who came before us and loved and cared for the lake we enjoy today.

June 2016

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Cover photo credit:

A History of Otty Lake, David E. Code, 2006



This group of boys enjoyed a day's outing at Otty Lake, Front row, seated; Russell Beeman, Allan Walker, Franklin Stone. Second row; Alex Kennedy, Percy Spalding, Norbert (Nobby) Gamble, (fourth boy not identified). Back row; Bill Hammond, Albert Hammond. c.1920s

INTRODUCTION

Do you ever find yourself sitting on the porch overlooking the lake thinking about what it was like in this idyllic setting 50 years ago, 100 years ago or even 200 years ago when the lake was named after Captain Otty? Are you curious about those lakeshore family gatherings of years gone by and what was on the menu? Are you proud of the rich heritage of the area and of Otty Lake?

The Otty Lake Association Anniversary Cook Book, *Our Table To Yours*, contains interesting historical vignettes about life on the lake from the present and also from many years ago. The vignettes are complemented with great pictures. And the food, let's not forget the food! The recipes in this book come from all around our beautiful lake and have been carefully arranged for ease of access.

Think about it! A quiet (or maybe not so quiet) Sunday afternoon, the water is calm and sparkling in the sun, you browse through this carefully created book and learn a little more about our lake, then you try a recipe from the past (or one from today) to cap off another beautiful day on the lake.

As part of the Otty Lake Association's desire to celebrate the 200th anniversary of the naming of Otty Lake and the 200th anniversary of the Perth Military Settlement, a very dedicated team of volunteers has contributed many hours to help create this book. The team would be remiss if they didn't recognize the many residents and cottagers around the lake who have also spent countless hours going through their recipes, history and pictures collected over the years. Thank you to all those who have helped create a "must have" for your lakeside coffee table.

Enjoy and Happy 200th Anniversary!

Reid Kilburn
President Otty Lake Association

PERTH MILITARY SETTLEMENT

Throughout 2016, the Perth Military Settlement will celebrate its 200th Anniversary.

The Perth Military Settlement was founded in 1816, at the end of the Napoleonic Wars. Concern for Canada's military security following the War of 1812 triggered a strategic plan by the British Government to establish a settlement of loyal subjects in the wilds of Upper Canada. The ensuing years saw the arrival of thousands of immigrants from all parts of Scotland, Ireland and England, and disbanded soldiers from Germany, Poland, Belgium, and Italy.

Three military settlements were established in the territory north of the Rideau Lakes. Perth (1816), then Richmond (1818) and Lanark (1820).

The present-day 'Perth military settlement' now encompasses four eastern Ontario municipalities – the Town of Perth and the Townships of Beckwith, Drummond/North Elmsley, and Tay Valley – all of which are organizing major celebrations to welcome visitors interested in participating in this historic year.

Map: Rev. William Bell, Hints to Emigrants; in a Series of Letters from Upper Canada (Edinburgh: Waugh and Innes, 1824).



NAMING OF OTTY LAKE

“On March 12, 1816, Superintendent McDonnell called together Dr. Thom, Reuben Sherwood, Joseph Davern (proposed clerk of the military depot to be established), and some advisors who made sketches and plans for the Rideau Settlement. McDonnell went to Kingston to enlist the interest of Colonel Cockburn, the Deputy Quartermaster General. On March 16, Colonel Cockburn and Captain Otty arrived at Brockville, and together with Sherwood and Davern, McDonnell set out for the Rideau Lake area. They travelled down the lake and came to the “Carrying Place” (Oliver’s Ferry, now Rideau Ferry) where they left their sleighs, and crossed a neck of land to a smaller inner lake which Col. Cockburn named after the Captain. A creek* connected Otty Lake with the Pike (Pike later changed to Tay) and it was decided that the settlement should begin on the east bank of this creek. Their storehouse was built within three weeks, 60 feet by 20 feet, on the present site of Perth. By March 26, a trail was blazed from Perth’s “Depot” to a point on the Rideau Lake now known as Port Elmsley. By March 28, thirty loads of provisions had arrived, and some settlers with knapsacks and axes had also arrived.”



Photo: Captain Allen Otty

**Col. Cockburn named the creek which connected Otty Lake with the Tay River after Lieutenant Joshua Jebb, Royal Navy*

Source: Jean S. McGill's A Pioneer History of the County of Lanark (1968)

Further information on Captain Allen Otty may be found in Barbara J. Griffith's Captain Allen Otty R.N. published in 1999

History of the Otty Lake Association



The first Otty Lake Association was formed in the 1930s and was oriented to promoting water sports and organizing the annual regatta.

By the 1960s a second lake association, the Otty Lake Protection and Conservation Association, was actively promoting fishing and related outdoor activities.

As the population of Otty Lake increased, there was growing concern for the water quality of the lake. In response to these concerns a Pollution Control Committee was formed in 1971. Under the auspices of the Pollution Control Committee, the lake was organized into nine "areas" each with a volunteer "counsellor" to provide a communication link between the Committee and the area residents. In 1971 a volunteer based water quality monitoring program was established at Otty Lake under the leadership of Dr. Fred Green.

By 1976 the Otty Lake Pollution Control Committee had assumed all the responsibilities –and more– of the former association and members decided to rename the organization. In 1978 it officially became the Otty Lake Association.

The Otty Lake Association was incorporated as a not-for-profit corporation without share capital with the Province of Ontario in 2003.

(Source –Report on the State of Otty Lake and its Watershed, 2007)

APPETIZERS



Awards

The OLA has been the recipient of two awards for their work:

The 2008 Tri-Valley Conservation Award (Community Group Category) for producing the Rideau region's first Lake Management Plan

The 2008 Jerry Strickland Award from the Federation of Ontario Cottagers Association (FOCA), for their leadership and for their pivotal role in regional networking, developing new partnerships and demonstrating that waterfront communities can achieve their long term goals through concerted and collaborative effort.

FRUIT PUNCH

This recipe has been used at Board meetings for the OLA, held at homes on Otty Lake.

8 cups cranberry juice • 3 cups pineapple juice
3 cups orange juice

Combine and refrigerate.

Before serving, stir in these ingredients.

1/4 cup lemon juice • 1 litre ginger ale, chilled
1 medium navel orange, sliced

Christine Kilburn, Loon's Way



Newsletter Origins

The Otty Lake Newsletter began in 1971. In 1996 a contest was held to rename the newsletter, the winner receiving an Otty Lake t-shirt. Due to the flood of suggested names, the Board resorted to putting the three best into a hat, and drew out the name "Captain Otty's Log".

SUPER SMOOTHIE

This is a creation of Sandra Kari and Tanya Castonguay and it is a great start to a busy day!

Makes two glasses

1 cup water

1/2 cup plain yogurt • 1 cup mixed fruit (frozen is great)

1 - 1/2 scoops vanilla whey powder • 3 tsp chia seeds

3 tsp hemp hearts • 1/3 cup almonds • 1 banana

Blend all ingredients except ice in a blender until well blended. Add ice if desired and blend.

Cathy and Tom Kari, Loon's Way

First Land Grant

One of the first lands to be granted by the Crown on Otty Lake was Lot 25, Con. 8, North Elmsley which was granted to a Benjamin Brown on Feb. 28th, 1805. This lot included most of the east end of Otty Lake and both sides of Jebbs Creek. In 1827 George Oliver bought Lot 25 from Benjamin Brown. George Oliver's son later purchased Lot 26, Con. 8 and Lot 27, Con. 8. Today descendants of George Oliver still own part of this land.

*Oliver Farm 150 Year Legacy
Farm Sign Dedication,
April 2, 2016*





Oliver's Mapleworks

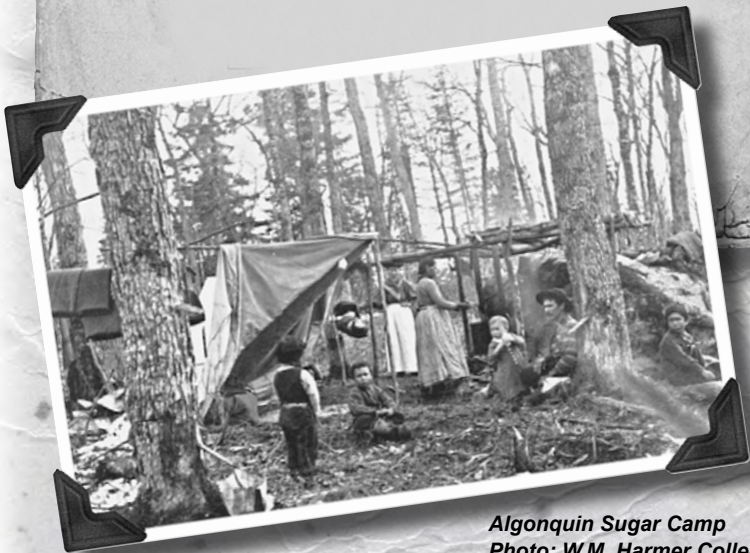
Oliver's Mapleworks is located at 158 Lakewood Lane, off Rideau Ferry Road. The Sugar Bush, which is spread over 35 acres on the south-east end of Otty Lake, exists today thanks to the wise wording in a contract dated September 19, 1922. The Town of Perth representative, James Knowles, and the Land owner, Norman Oliver, agreed on a sale of timber for the use of firewood for the town. It read, "the said Purchasers are to reserve all the Maple trees on the South side of the Swamp". The town had two winters to remove 100 cords of fuel wood for a cost of \$1200. Each spring the Oliver and Hendry families tap the trees and wait for the perfect temperatures for the sap to flow. Once gathered, the sap is boiled, filtered and bottled. For a "pure taste of spring" stop by during the season March 15- April 15 and pick up a bottle of "Lanark County Liquid Gold". Oliver's Mapleworks also sell their pure maple products at the Perth Farmers' Market.

For more information www.oliversmapleworks.com

The Omàmiwininì

“While Anishinaabe people settled throughout the Great Lakes, the migration ceased for Omàmiwininì people along the Kiji Sibi (Ottawa River) and its tributaries, including the Rideau, Mississippi, Tay and Fall rivers in Lanark County.... Today Omàmiwininì extended families and communities continue to exist in places such as Ardoch, Sharbot Lake, Perth, Smiths Falls, Carleton Place and many other places in eastern Ontario. In that early period between 1800-1850, in spite of the increased presence of European settlers in their homeland, Omàmiwininì people continued to live in their traditional lands and to practise their culture, language, and spirituality, as much as they could. Oral and written histories of Omàmiwininì people as well as of settlers, tell us that the Omàmiwininì people taught the settlers about maple syrup and edible berries, as well as which herbs to use for medicinal purposes.”

Excerpts from Paula Sherman's chapter, The Omàmiwininì from “At Home in Tay Valley”, Kay Rogers, Editor



Algonquin Sugar Camp
Photo: W.M. Harmer Collection
Library and Archives Canada
C19890

CHILI SAUCE

In an 8-quart bowl, combine the following ingredients:

1/2 cups white sugar • 3/4 cups white vinegar

1 tsp salt • 1/4 tsp chili flakes • 1/4 tsp pepper

1/4 tsp nutmeg • 1/4 tsp all spice

1/4 tsp celery seed • 1/4 tsp cinnamon

1/4 tsp cloves • 1/4 tsp ginger

Microwave on high for 2 minutes.

Add the following ingredients.

1-1/2 cups onions • 3/4 cups green pepper

1/2 cup red pepper • 1/2 cup celery

5 cups of tomatoes peeled or canned.

Then cook the combined ingredients in the microwave on high for 40 minutes. I use an 8 quart measuring cup. I then cook it in two 20 minute cycles so there is no overflow.

Steve Abbott, Three Bay Road



Girl Guide Camp

Girl Guide camp held at the Code cottage (which later became David Code's cottage) in the 1940s. Gwyn Code (our grandmother), as the mother of twin girls (one of them Judith's mother), became quite involved in Girl Guides, serving as the district commissioner for a number of years. My mother, who grew up in Smiths Falls, also attended these camps and is in a couple of photos, so some camps were regional.

Susan Code, Apatite Bay



1949. The shoreline here doesn't look a whole lot different from what it does today



Perth District Girl Guide Camp 1949. Gathered in front of the cottage belonging to my grandparents, Ed & Gwyn Code, which also looks the same. Ed Code is the man at the back holding his leg.



BR: Ida Leverette (SF), Mrs. Skipworth (Perth), Mrs. Dewar (SF), Mrs. Beeman (P), Mrs. Hall (Ottawa, Commandant), Miss Andison (CP), Mrs. Code (P). FR: Jackie Pattenden (P), Betty Horne (P), Jackie Pye (CP), Ann Robertson (SF), Tania Pattenden (P), Alice Jamison ("Bugs" Almonte), Ruthie LeMaister (CP).

GARLIC CHEESE DIP

Ideal for blender or food processor

1 clove garlic

1/4 small onion (or freshly snipped chives)

1/2 cup creamed cottage cheese

1/2 cup mayonnaise • 1 tsp Worcestershire sauce

Dash of salt and pepper

Dash of basil (1/8 tsp)

Dash of oregano (1/8 tsp)

Dash of dillweed if desired (1/8 tsp)

Finely mince onion and garlic. Add cottage cheese and mix well together. Add remaining ingredients and blend well together. Chill.

Yield: one cup. Do not freeze. Serve with raw vegetables, crackers or potato chips. If desired, thin with a little milk and use as delicious dressing over salads.

Dick Atkinson, Jessup Street

There was a cute little store just a couple of doors north of Camp Shomria at the bottom of Dowsett Lane. When I was very young, perhaps the early 60s, we would tie up our little row boat to their old wooden dock and make our way up what seemed like a huge wooden staircase through the trees. They had lots of treats that little people could buy with their nickel allowance! Black balls would be poured into a small brown bag that could be carefully folded to protect the purchase from a spill caused by the uncertainty of short legs. If one saved money for two weeks, it was possible to buy a whole pack of McIntosh toffee! We felt ssssooo lucky to have these treats just across the lake!

Gail Read, Sutcliffe Lane

GRANDMA SUTCLIFFE'S LEMON BUTTER

1-1/2 tbsp butter • 1 cup sugar
1/3 cup lemon juice—freshly squeezed
grated rind of one lemon
3 eggs, well beaten
A little yellow food coloring for colour

Cut butter into sugar and add rind, juice and beaten eggs. Mix well and cook on high in double boiler until thick. Stir constantly and cook another 2 minutes. Chill. This will keep in covered jars in the refrigerator if you use waxed paper to secure your lid. It's so yummy it doesn't last!

Gail Read, Sutcliffe Lane

Grandma raised 11 children and spent a great deal of time in her kitchen in Toronto. She took great pride in her cooking and loved to share her lemon butter with her grandchildren when she visited us at our cottage. It was the best of gifts from a child's perspective! Her recipes were always an oral story that included pinches, dashes, add a little, stir well with your wooden spoon, etc. This is the closest recipe that I can find to recreate my Grandma's renowned lemon butter, a "story" that she brought from Yorkshire England in the very early 1900s.

MADAME BENOIT'S RUSTY NAIL

This recipe has been tested enthusiastically by the folks gathered annually at Bob & Christine Melville's Maple Sugar Shack, located on Little Otty. Reid Kilburn has converted participants from the official Rusty Nail recipe of Scotch and Drambuie to this truly Canadian version!

Equal parts Scotch and Maple Syrup (adjust to personal taste - but don't reduce the Scotch!)

Reid Kilburn, Loon's Way



Within Otty Lake there are 31 islands ranging in size from very small outcrops up to 3.7 ha (9.2 acres). Just eleven are privately owned, and the other 20 are Crown land owned by the Province of Ontario.

SHRIMP APPETIZER

8 oz. cream cheese, softened
3 cans small shrimp drained (or equivalent amount frozen shrimp, thawed and chopped)
1/2 cup sour cream • 1 cup seafood sauce
1/4 cup mayonnaise • 2 cups shredded mozzarella cheese • 1 sweet pepper, chopped
3 green onions, chopped • 1 tomato, diced

Mix cream cheese, sour cream and mayonnaise together. Spread over 12-inch round plate or pan. Scatter shrimp over mixture. Add layer of seafood sauce, layer of mozzarella cheese, layer of sweet pepper, sprinkle green onions and tomatoes. Cover and chill until ready to serve. Serve with crackers or taco chips.

Shari Beattie, Lakewood Road



Zebra Mussels

Zebra Mussels are an invasive species that were likely introduced to Otty Lake in 2001. The first veligers (a mobile juvenile form of the mussel) were identified in 2002.

Since that time, Zebra Mussels have distributed throughout the Otty Lake shoreline, impacted water quality, displaced other aquatic species and become a hazard to humans.

NANNY KIRK'S CHILI SAUCE

40 large tomatoes, scalded and peeled
2 Tbsp each of ground cloves, ginger, allspice
2 Tbsp salt
8 large onions diced
2 lbs brown sugar
4 red peppers diced
3 cups vinegar

Cook tomatoes, onions, peppers and spices for 1 hour, stirring frequently.

Add vinegar and brown sugar. Cook for 1 hour, stirring frequently.

Bottle, seal and store.

Gail Read, Sutcliffe Lane

Throughout my youth, our family garden ran most of the 200 ft width of our property. Vegetables including tomatoes, peppers, onions, garlic, carrots, beets, peas, beans and herbs, were plentiful. During the summer, when dozens of tomatoes ripened each day, the chili pot would come out; bottles would be washed and set out on the kitchen table. Tomatoes were washed and placed in a large pot in the deep kitchen sink for scalding and peeling. The largest of onions were harvested and prepared for the pot! The old stained recipe in a small black-ringed binder would come out and the cooking would begin! Root vegetables were dug in the fall and laid out on newspaper to dry in the wind and sunlight. In the evening, dry newspaper would be set out in the woodhouse and vegetables moved indoors. The process would continue throughout the weekend. When dry and ready for storage, bushel baskets were filled and vegetables were transferred to bins in the cold storage of our Ottawa home, just across the room from the shelves that held the chili sauce and jams!

SAUCE FOR MEATBALLS

1 Tbsp butter or margarine or oil
3/4 cup minced onion • 1 cup ketchup
1 cup boiling water and beef OXO
1/2 cup molasses • 1/4 cup brown sugar
2/3 cup vinegar • 2 tsp dry mustard
1/2 tsp salt, pepper and cayenne

In a pot, sauté onion. Add ketchup, beef OXO, molasses, brown sugar, vinegar, dry mustard, salt, pepper and cayenne. Cook about 20 minutes. Add your favourite meatballs (beef, pork, chicken, turkey). Cook another 20 minutes. Serve.

Ghislaine Saucier, Three Bay Road

CRAB DIP

8 oz. cream cheese
1/3 cup mayonnaise
1/3 cup dried onion flakes
1 heaping tsp mustard
1/2 tsp horseradish (or more to taste)
1 (5 oz) can crab

Soften cheese, blend with other ingredients. Spoon into small dish and bake at 350 for 15 minutes. Serve with a baguette or crackers.

Donna Bell, Maple Glen

SHRIMP DIP

One tub dill cream cheese
1/4 cup miracle whip salad dressing made with olive oil
1 Tbsp cocktail sauce
1 tsp Lemon juice
1 tsp Worcestershire sauce
1 clove garlic minced
cooked baby shrimp (I usually add half a bag of small frozen shrimp - thawed)

Mix all ingredients except shrimp until blended
Stir in shrimp. Refrigerate up to 24 hours before serving

* A little fresh dill really adds extra flavour.

Donna Bell, Maple Glen

TACO DIP

A perfect snack for a lazy afternoon on the dock.

This recipe can be made a day in advance (just leave the tomatoes off and add them just before serving). Serve with tortilla chips.

1 8oz package of cream cheese
1/2 cup sour cream • 1/4 cup mayonnaise
3/4 cup seafood cocktail sauce
2 cups mozzarella (or cheese of your choice)
2 chopped green onions • 1 chopped green pepper
1 chopped tomato

Mix the first three ingredients together and spread in a 9x13" pan. Add the remaining ingredients in the order listed. Add the tomatoes just before serving.

Kyla Haley, Colin Farmer Road

ONION CHEESE BALL

This was a favourite of Tom's mom, Audrey Kari.

1/2 pouch Lipton Onion Soup mix
2 cups plain yogurt
2 cups grated old white cheddar cheese
1 pkg. cream cheese
1 1/3 cups walnut pieces, divided
Fresh parsley, chopped

Mix onion soup mix with yogurt and blend until smooth. Add the two cheeses. Add about half the nuts. Blend the mixture and pack into a small bowl that is lined with aluminum foil. Chill well. Unmold upside down onto a plate and peel off the foil. Cover with remaining nuts mixed with the parsley. Serve with a variety of crackers.

Cathy and Tom Kari, Loon's Way

Tom's dad, John Kari, bought our cottage property in 1983 from Grover Lightford. It took John a while to get around to building a cottage on the property, but not very long to find a boat. He loved garage sales and in 1984, amongst other treasures, he found a "garage sale special" outboard motorboat. That summer we visited the property with our newborn daughter, Sandra, who was born in April 1984. The four of us headed out in the boat one breezy summer day, and didn't even make it out of Little Otty before the engine died. In spite of repeated attempts to get it started and lots of encouraging language (fortunately Sandra was very young), it never did start and we slowly drifted down the lake. Fortunately, the previous owner had provided a paddle and we eventually made it back to shore. This is what we always think of when we hear the term "Paddle Power"!

COTTAGE REFRIGERATOR SWEET PICKLES

Buy half a gallon of whole dill pickles (cheaper ones OK). Drain brine from them and slice them rather thick into a colander. Wash with cold water and allow pickles to drain well

Make the following syrup:

1 cup vinegar

1 cup water

4 cups sugar

Bring to a boil and cook slowly until the syrup is slightly thick.

Put the sliced pickles back into their empty jar and pour the syrup over them.

Do not use for 24 hours. Keep refrigerated.

Jack Kinsella , Mile Point Road





It was in the late 1960's that the Mile Point Rd. Area of Otty Lake began to have their "Pot Luck Suppers." The idea originated with Marge Hay and "CB" Kinsella. They were always held at the Kinsella's where adequate flat land was available and plenty of children were available to carry neighbor's picnic tables to the area.

Marge Hay's baked beans were famous. Evelyn Vice usually brought Spanish rice and Sally Church always raided her garden for fresh vegetables. Annie Girdwood and Alma Abercrombie usually provided the pies!

These get-togethers usually occurred every other year and continued on for 20 years. It was a great way to enjoy wonderful friendships. Today, Ken and Jan Smith still continue the tradition in their back yard.

The Kinsella family

Townships

Otty Lake spans the boundary of two townships: Tay Valley Township and Drummond/North Elmsley Township. "While Tay Valley Township is a relatively recent creation, its boundaries and composition date back to the establishment of the Perth Military Settlement. In 1998, the Ontario government strongly encouraged municipalities to amalgamate with bordering neighbours. The Townships of Bathurst, North Burgess and South Sherbrooke amalgamated and was later renamed Tay Valley in 2002, in recognition of the primary watershed in the region."

Taken from "At Home in Tay Valley" by Karen Prytula

The surveying and settlement of Drummond Township began in 1816 as part of the Perth Military Settlement. The area of North Elmsley was surveyed earlier as part of the United Elmsley Township. Drummond and North Elmsley Townships amalgamated in 1998 to become Drummond/North Elmsley Township.



A section from "Plan of the Water Communication from Kingston to the Grand River" by Joshua Jebb, 1816, Library and Archives Canada, NMC 16814, *ecopy* n0016814k_a1.

HOT ARTICHOKE & SPINACH DIP

- 1 (8 oz.) package of cream cheese softened
- 1/4 cup mayonnaise
- 1/4 cup grated Parmesan cheese
- 1/4 cup grated Romano cheese
- 1 clove garlic minced (can use more, to taste)
- 1/2 tsp dried basil
- 1/4 tsp garlic salt
- Salt and pepper to taste
- 1 (14 oz.) can drained artichoke hearts drained and chopped (scissors work well for chopping artichoke hearts)
- 1/2 cup (can use entire pkg.) frozen chopped spinach, thawed and drained
- 1/4 cup shredded mozzarella cheese

In a medium bowl mix first 8 ingredients. Gently stir in artichoke hearts and spinach. Transfer to small lightly greased baking dish. Top with mozzarella cheese and bake in 350 F. oven for 25 min until bubbly and lightly browned. Try hot with tortilla chips or toasted bread.

Sandra Kennedy and the Tuesday Trekkers

MINI CRAB CAKES

2 cans crabmeat, well drained
1/4 cup mayonnaise
1 large egg
1/4 tsp red pepper sauce (optional)
1 Tbsp lemon juice
1 tsp Worcestershire sauce
1/2 tsp salt
1/2 cup finely minced celery (about 2 stalks)
1/3 cup minced pimento
2 Tbsp minced green onion
3/4 cup Panko bread crumbs
2 Tbsp chopped celery
Panko crumbs for breading
Olive oil for frying

Whisk mayo, egg, red pepper sauce, lemon juice, Worcestershire sauce and salt in a bowl. Stir in bread crumbs, celery, pimento and onion. Gently stir in crabmeat. Cover and refrigerate for 2 hours. Toss bread crumbs with parsley. Drop 1 Tbsp of crab mixture onto crumbs, turn and coat.

Shape into 1-1/2 inch cakes.

Heat oil, and, at medium high, cook cakes for 1 and 1/2 min to 2 min. per side. Transfer to paper towels to soak up extra fat. Place on foil-lined cookie sheet and bake for 10 min at 350F.

Serve with lemon wedges or lemon/mayo dip.

Tuesday Trekkers

PIGS IN BLANKETS

24 Servings

5 oz. (150 g) fresh spinach, coarsely chopped

8 oz. (225 g) mild or spicy cooked Italian sausage meat

3 oz. (90 g) Canadian Provolone Cheese, grated

2 sheets of puff pastry, 8" X 8" X 1/4" (25 cm X 25 cm X 0.5 cm), defrosted

1 egg, beaten

Preheat oven to 425 F.

On medium-high heat, cook spinach in a dry saucepan, covered, until tender. Remove from pan and squeeze to get most of the moisture out. Drain on paper towels and let cool. Mix spinach with sausage meat and cheese.

Divide into 4 equal parts and shape into 7" (18 cm) cylinders. On a work surface, cut each sheet of pastry into two rectangles. Place a cylinder of stuffing at the longer end of each rectangle and roll up. Brush tops with a beaten egg. Place in the freezer for 15 min. before cutting each into 6 pieces. Place on a baking sheet lined with parchment paper.

Cook in oven for 10 - 15 min. or until golden brown. Serve warm.

Cheese alternatives: Canadian Swiss Cheese, Cheddar or Gouda

Tuesday Trekkers

GUACAMOLE

2 large avocados (mashed)
2 Tbsp lemon juice
3 cloves garlic (minced)
3- 4 Tbsp mayonnaise
Chili powder to taste
1/4 cup chopped onion

Mix all the ingredients together.
Chill for 2 hours. Serve with nacho chips.

Tuesday Trekkers

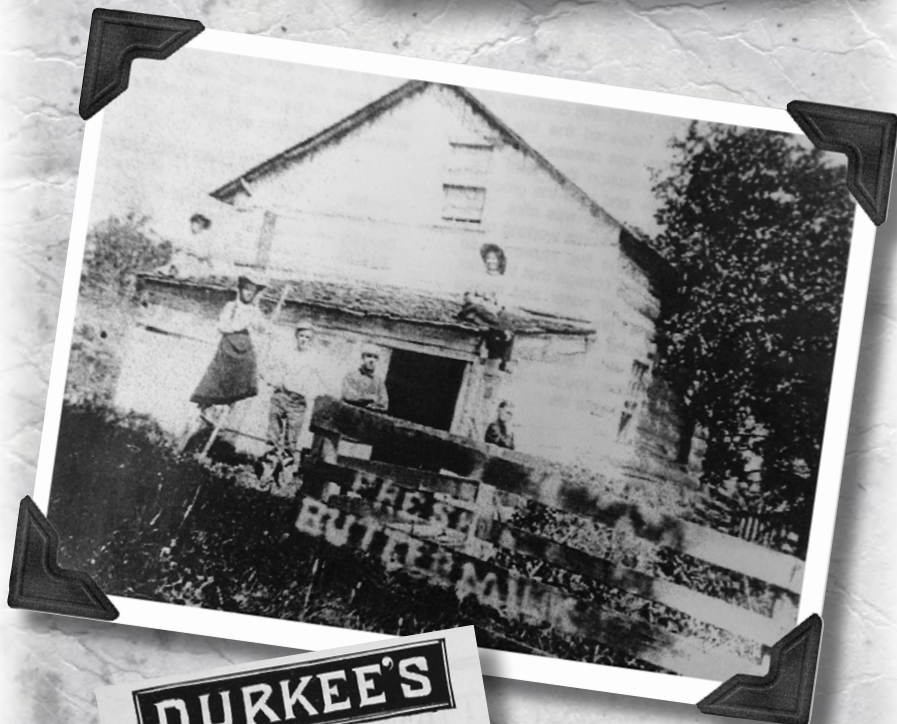
SPICED PINEAPPLE SAUCE

1 can pineapple (either tidbits or crushed)
Combine liquid from pineapple with
2/3 cup vinegar
1 cup brown sugar
6 - 8 whole cloves
3 inches of cinnamon stick

Simmer for 10 minutes. Add pineapple and heat to boiling. Remove from heat and thicken slightly with 1-1/2 Tbsp corn starch mixed with a small quantity of water. Good hot or cold, is best with hot ham. Can be cooled and stored in sealer in fridge.

Diana Nuttall , Healey Drive

SALADS



Mary Miller c.1920

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GOODS



October 2010

BROCCOLI SALAD

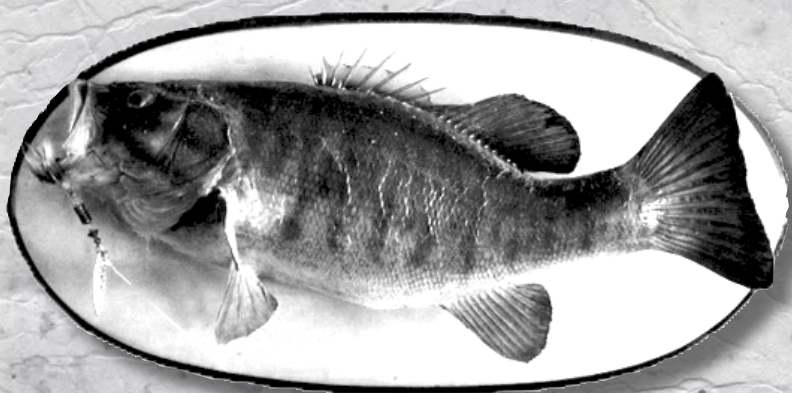
- 2 heads broccoli tips chopped lightly
- 1 small onion chopped • 1/2 cup golden raisins
- 1/2 cup sunflower seeds
- 8 slices bacon, cooked and crumbled

Dressing:

- 1 cup mayonnaise • 1/2 cup sugar • 2 Tbsp vinegar

This recipe has been used at potlucks around Otty Lake

Submitted by Christine Kilburn, Loon's Way



*Largemouth Bass
Otty Lake, David Bromley 1972*

FENNEL SALAD WITH APPLE

The fennel in this salad adds a very different flavour to a green salad and it is always well received.

Dressing: 5 Tbsp oil (olive or canola or combination)
2 Tbsp cider vinegar • 1 Tbsp Dijon mustard
1 tsp maple syrup or liquid honey • 1/2 tsp salt
1/4 tsp pepper

Salad: 1 fennel bulb sliced, approx: 1 cup depending on salad size

Mixed greens or baby spinach • 1 apple, cored & sliced thin

Add dried cranberries, green onions. N.B. Sometimes I replace the dried cranberries with pomegranate seeds.

Karen Hunt, Kerr Road

SPINACH QUINOA SALAD

A fantastic addition to your barbecued meat of choice. A light salad that is perfect for summer. Feel free to add or adjust veggies to suit everyone's preference! The quinoa can be easily made ahead of time and stores very well in the fridge.

Dressing Ingredients: 1 Tbsp dijon mustard
1 Tbsp yellow mustard • 1 clove crushed garlic
2 Tbsp wine vinegar • 4 Tbsp olive oil
1/2 tsp pepper

Dressing Instructions: Mix all ingredients together. Dressing can be stored in the fridge but will solidify. Simply leave out at room temperature for an hour before serving.

Salad Ingredients: 1 cup raw quinoa • 1/4 cup celery
2/3 cup chopped walnuts • 1/2 cup sundried tomatoes
1 Tbsp chives
1 bunch raw spinach from the garden or farmers' market

Salad Instructions:
Cook quinoa according to directions on the package and rinse with cold water.
Add other ingredients (feel free to make substitutions!) and serve over spinach.

Kyla Haley, Colin Farmer Road

FRUITY RICE SALAD

This salad seems to be popular when I take it to pot lucks, if I don't have all the ingredients, I just stick in what I have.

Serves 4 - 6

1 cup mixed brown & wild rice

1 yellow pepper seeded and diced • 1 bunch of spring onions, chopped • 1 stick of celery chopped • 1 large beefsteak tomato, chopped • 2 green apples, chopped • 3/4 cup dried apricots, chopped • 2/3 cup raisins

2 Tbsp unsweetened apple juice • 2 Tbsp dry sherry

2 Tbsp light soy sauce • Dash of Tabasco sauce • 2 Tbsp chopped parsley • 1 Tbsp rosemary

Salt and ground black pepper

Cook the rice in a large saucepan of lightly salted water for about 30 minutes, or until tender. Rinse the cooked rice under cold water to cool quickly and drain thoroughly. Place the pepper, spring onions, celery, tomato, apples, apricots, raisins and the cooked rice in a serving bowl and mix well. In a small bowl mix together the apple juice, sherry, soy sauce, Tabasco sauce and herbs. Season with salt and pepper. Pour dressing over the rice mixture and toss the ingredients together to mix.

Elizabeth and David Allcock, Healey Drive



*Allcocks and Rideau
Trail Association friends*

David and I have only lived on Otty Lake for 17 years, so of course have no family history here. We have great neighbours and have made many friends around the lake. But last year we celebrated 50 years of arriving in Canada. In July we had a BBQ in the garden. Our friends from the Rideau Trail Association brought their canoes and kayaks and David took them up the lake for a couple of hours.

TOO MUCH ZUCCHINI AT THE LAKE

My Grandfather, Victor Butterworth, bought the property at 168 Sunset Dr. on Oddy Lake in 1939 and had the cottage built in 1940. When he retired in 1967 he started gardening quite a lot in the yard in his Nepean/Ottawa home. He grew pole beans, zucchini, rhubarb, and many other exotic items. I remember him showing up at the cottage for a visit throughout the 70s and 80s with zucchini the size of a small child at the cottage and my mother and aunts trying to figure out what to do with it all. My favourite dish from that time was...

Cut zucchini into bite sized chunks or so...

1 Onion Diced...

1/2 cup of ketchup... Or so...

2Tbsp oil

Find the electric frypan with the least frayed cord and heat up the oil. Add the onions. Just before they start to brown/burn, add the zucchini. Watch it wilt and get some colour. Add the ketchup, and then some... Let it go for a few more minutes. Add salt and pepper if needed..

Submitted by Steve Butterworth who says "My brother and I still have the cottage on Sunset Drive. We still enjoy it with our families to this day."

PEAR SALAD

1 (28 oz.) can of pears - reserve the liquid
1 (3 oz.) package of lime Jello
1 package of cream cheese (8 oz.)
250 ml whipping cream

Dissolve the Jello in one cup of boiling water. Add one cup of pear juice. Mash the pears and the cheese together. Add this to the Jello mixture and allow the mixture to cool but not set. Whip the cream and fold it into the cooled jello mixture. Put it into a glass bowl to set.

Jann Atkinson, Jessup Street

CUCUMBER MOLD

1 lime or lemon jello • 3 Tbsp sugar
1 cup diced cucumber- not peeled
under 1/4 cup of mild vinegar
1 cup hot water or fruit juice • 1/2 cup diced celery
2 tsp grated onion
1/4 cup salad dressing or mayonnaise
1/2 cup whipped cream • salt and pepper

Combine jello, hot water, sugar, salt and pepper. When partially set, add cucumbers, onion and celery. Add whipped cream and salad dressing/mayonnaise combined. (Carrots and red peppers, parsley or mandarin sections make a nice garnish.) Can be set in a ring, a bowl or as individual servings.

Mrs T C Douglas, Cooperative Summer Camp,
Bishop's Way

BROCCOLI BUFFET SALAD

3 cups (750 mL) broccoli florets (about 1 bunch)
1/2 cup (125 mL) chopped red onion
1/4 cup (50 mL) sunflower seeds
1/2 cup (125 mL) raisins
1/2 cup (125 mL) feta cheese, crumbled

Dressing

1/2 cup (125 mL) low-fat yogurt
1/4 cup (50 mL) light mayonnaise
2 Tbsp (25 mL) granulated sugar
1 Tbsp (15 mL) lemon juice
salt and pepper

In a salad bowl, combine broccoli, onion, sunflower seeds, raisins, and cheese.

Dressing: In a measuring cup, stir together yogurt, mayonnaise, sugar and lemon juice; pour over salad and toss to mix. Season with salt and pepper to taste. Cover and refrigerate for 2 hours or up to 2 days.

Kathryn Hull, Elm Grove Road

Jean S. McGill, author of "A Pioneer History of the County of Lanark", is the second cousin of Kathryn Hull. While doing her research for the historical book, Jean McGill resided on Otty Lake with Kathleen Rose (grandmother of Kathryn Hull) in what is today Kathryn's home.

SNAP PEA & MANGO SLAW

1/2 lb sugar snap peas, trimmed
1 ripe mango, pitted, peeled and cut into matchsticks
1/2 red bell pepper, thinly sliced • 1/2 cup thinly sliced red onion
2 Tbsp fresh lime juice • 5 tsp honey
1 tsp peeled, grated fresh gingerroot
1 to 2 tsp soy sauce • 1-1/2 tsp dark sesame oil
1 Tbsp coarsely chopped fresh basil or cilantro leaves
Toasted sesame seeds (optional)

Bring a large saucepan of water to boiling. Add peas; cook 2 to 3 minutes or just until peas turn bright green. Drain peas; rinse with cold water. Drain again. Pat peas dry with paper towels, and place in a large bowl. Add mango, bell pepper and onion.

For the dressing, in a small bowl combine lime juice, honey, ginger and soy sauce; mix until honey is dissolved. Whisk in sesame oil. Drizzle over salad; toss to combine. Sprinkle with basil and sesame seeds, and serve.

Christine Kilburn, Loon's Way

BEET, RED ONION & ORANGE SALAD

Originally from Best of Bridge

Salad:

1-1/2 lbs fresh beets • 1/2 red onion, thinly sliced
2 large navel oranges, peeled and sectioned

Vinaigrette:

1/2 cup red wine vinegar • 1/2 cup fresh orange juice
2 tsp Dijon mustard • 2 tsp orange zest
1/2 cup olive oil • salt and pepper to taste

To make salad: Cook beets in boiling salted water 30 - 40 minutes, or until tender. Drain, remove skins and cool. Cut into 1/4" (1 cm) slices. Place beets, onions and orange slices in a salad bowl.

To make vinaigrette: Whisk vinaigrette ingredients together in bowl. Pour over salad. Cover and refrigerate for several hours. Serves 8.

Lynne Stockless, Beaver Dam Lane

SOUPS



Marg and Linc Bishop, Cliff Scotton and Cooperative Summer Camp cooperators at the cookshack circa 1950



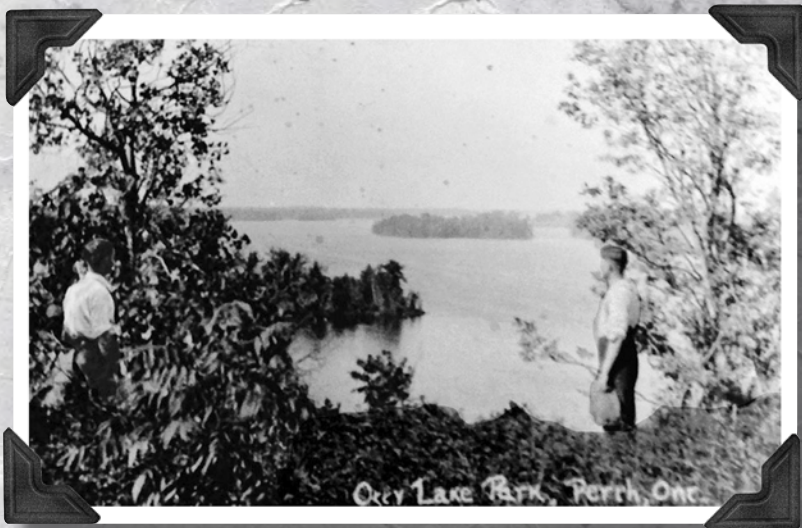
George Kerr Cottage

First Summer Cottages on Otty Lake

The first known summer cottage on Otty Lake was at the east end of the lake. It is thought to have been built in the late 1880s by George Kerr, who owned and operated the Perth Bottling Works (on the Little Tay in Perth).

The honour of being the second oldest summer cottage on Otty Lake is claimed by the Farmer Family. This building erected in 1893, on the north shore, just west of Otty Lake Park, bears the name "Beth Shan" (House of Peace). Other cottages such as the Stone cottage (on a site near the present Camp Shomria) and the Moon cottage at the east end of the lake followed shortly thereafter.

David Code, History of Otty Lake, 2006



In the 1920s, farmers began to sell off parts of their Otty Lake shoreline property for cottage development. Some summer cottages were beginning to appear on the North Shore, near the site of present Camp Shomria. By the late 1920s there were six cottages in that part of the lake. At the Elmsley end (foot of the lake), cottages were established along Mile Point Road. By 1928 there were 20 or 25 cottages. Growth was rapid between 1946 and 1969. By 1975 there were about 368 dwellings, by 1995 there were 401 seasonal and 274 permanent dwellings, including Maple Glen and Burgess Wood for a total of 547.

CHEERY CHEESY CHOWDER

1 garlic clove, peeled and minced • 1 onion, finely chopped
1 cup mushrooms, sliced • 3 Tbsp unsalted butter
3 Tbsp flour • 2 cup half and half • 1 (13-3/4 oz) can
chicken broth
1 pound extra sharp cheddar, grated • 1 cup broccoli
florets, cooked • 1 cup sliced carrots, cooked
6 oz. sliced ham, julienned • 1 tsp Worcestershire sauce
3/4 cup corn kernels, cooked

In a large saucepan, saute garlic, onion and mushrooms until onions softened. Add flour and blend one minute. Slowly stir in half and half and chicken broth, stir until thickened and smooth. Simmer two minutes. Gradually add cheddar, stirring until melted. Add ham, Worcestershire sauce, broccoli, carrots, corn, salt and pepper. Heat over moderate heat until hot. Do not let boil.

I usually just substitute milk for the half and half, do some chicken concentrate in water in place of the broth, and cook each vegetable in the microwave oven to save time and mess. Kids like the colours and the cheesiness.

Barb Hicks, Otty Lake Southwest Shore



Egg race held at Bungalow Inn, Otty Lake Park
c.1918.

Our family came to Otty Lake somewhat by accident. My father, Fred Johnson, and Fred Green were first cousins from Saskatchewan. After my dad's many postings with the army they met up again in Ottawa in 1970. Fred and his wife Marion invited our family to a day at the cottage they were building on Little Otty Lake. My parents had always enjoyed camping but had decided it was time to buy a cottage lot. The Greens pointed out that two lots down, on Little Otty another couple hoped to have a cottage built. But the couple had chosen a prefab cottage, and when the truck driver delivering the pieces saw the SW Otty Lake Road, (which admittedly was a bit rougher than it is now), refused to deliver to the lot. So the disappointed family sold the lot to us and presumably found a cottage lot on another lake with easier access. The southwest shore was developed by Jack Poole, and was "settled" beginning in 1969. Like many other families, ours took the opportunity to build our own cottage in 1971. Today, all but a few of the dwellings from Little Otty to Beaver Tail Rock remain seasonal homes.

Barb (Johnson) Hicks, Otty Lake
Southwest Shore



The History of the Cooperative Summer Camp

In the 1940's friends with common goals started talking about where they could buy land to hold summer camps which would spread the message of the Cooperative Commonwealth Federation. Built on the ideals of the Student Christian Movement, the YMCA and other social movements, unions and housing coops, Lorne Armstrong and Tim Dauphinee contacted farmer McKay to purchase waterfront property in 1948 at the end of Bishop's Way.

The interest-free personal loan used to purchase the land was bought out in 1966 from the NDP by the families (Bishop, Olson, Schroeder, Scotton, Wilson) that had spent years caring for the facilities, building the cabins, the cookshack and the johns. Study sessions and campaign meetings were held. Political speeches were given on the Point. Spring and summer meetings of the coop were held every year.

Now four generations of cooperators have been blessed to enjoy the lake and the land that surrounds it. We remember and thank our elders as we care for our children and grandchildren in the magnificent setting of the coop. It has always been a haven of peace, security and goodwill for friends, family and neighbours. It is almost 70 years since the CSC was founded on the shores of Otty Lake, making it one of the longest-lived cooperatives in Ontario.

Anne Scotton, Bishop's Way



Campers at the cookshack (note the outdoor stove) CSC circa 1950

Life at the Cooperative

In the 1940's, land was bought for the Cooperative Summer Camp (CSC) and tent floors, a communal cookshack and eating area were constructed. Tent sites rented for a few dollars a night, use of the icehouse, cookshack and john included. Strict pacifists, no guns or slingshots were allowed. Everybody shared the food and the facilities - some people in town thought that CSC stood for Communist Summer Camp! Cabins came in the 50s, everyone sharing the work and the food. Later, roofs were replaced and docks built, a tennis court and smokehouse, a pumphouse and two outhouses with showers. By the 80s, extension cords gave way to power lines and somebody got a phone. Children spent days swimming and exploring, building tree forts and playing kick the can and capture the flag till the summer night's sleep claimed them. Those were the days of huge campfires in the clearing lighting up the night, roasting hotdogs and marshmallows. Songs of work and freedom rang out, accompanied by guitars, harmonicas, much beer and wine.

Parents still take shifts at the beach where waves of children swam and searched for minnows and frogs or rowed in the little tub, paddled a canoe or fished from the paddleboat. The beach grew as trees collapsed or were felled by beavers, and rafts were floated. Two fathers bought a boat for children to tube and waterski - and used it for the Loon Watch program.

Anne Scotton, Bishops Way

CREAMY CORN & TURKEY SOUP

1/2 cup chopped onion • 1 cup chopped red pepper
2 Tbsp butter or margarine • 125 gm cream cheese
1 can (12 oz) cream style corn • 2 cups chicken broth
3/4 cup milk • 2 cups shredded cooked turkey

Cook onion and pepper in butter in large saucepan on medium heat til tender, stirring frequently. Reduce heat to low. Add cream cheese; cook until melted, stirring constantly. Add corn, broth, milk and turkey; mix well. Cook until soup is heated through, stirring occasionally.

Makes 6 servings, 1 cup each – served to visitors at our home on Little Otty

Christine Kilburn, Loon's Way



Doctors Lake

(by Susan Code, condensed from Spring 1998 newsletter)

Doctors Lake was named after Dr. Alexander Thom, an army surgeon who was the first doctor in Perth. He fought a duel against Col. McMillan, another half pay army officer, nearly six months before the last fatal duel, although no casualties resulted. The duel arose because the Thoms invited Col McMillan but not his wife (a former servant) to a Christmas party.

BUTTERNUT SQUASH & PEAR SOUP

Otty Lake in the winter is a very special place and we feel blessed to be able to live here year-round. Throughout the colder months our family enjoys warm hearty soups. Curry is a favourite ingredient. Two soups that we particularly enjoy are the following Butternut Squash and Pear Soup and the Curried Chicken Chowder.

1 Tbsp butter or margarine • 1/4 cup chopped onions
1 tsp curry • 1-1/2 cups chicken broth • 1/2 cup apple juice
4 cups peeled cubed butternut squash
1 cup peeled chopped pears • 1/4 tsp salt
1/3 cup sour cream or yogurt
Fresh parsley for garnish (optional)

Melt butter in a saucepan. Add onions and cook over medium heat until tender, about 5 minutes. Sprinkle curry powder over onions and cook one more minute.

Add broth, apple juice, squash and pears. Bring to a boil. Reduce heat to medium low. Cover and simmer for 15-20 minutes until squash is tender.

Transfer soup to a blender or food processor. Pulse on and off until mixture is pureed. Return to pot. Add salt.

To serve, ladle soup into individual bowls and spoon generous Tbsp of low fat sour cream or yogurt in the centre and garnish with parsley, if desired.

Makes 4 servings

Karen and Murray Hunt, Kerr Road

CURRIED CHICKEN CHOWDER

I make this soup using a BBQ/roisserie chicken.
It is a family favourite!

1 Tbsp canola oil
1 medium Granny Smith apple, peeled, cored, and
chopped • 1 small onion, chopped
1 - 2 small carrots, chopped
2 cloves garlic, minced -optional • 2 Tbsp flour
1 Tbsp curry powder • 1 tsp cumin
5 cups chicken broth • 1/2 cup chopped tomatoes
1 large potato, peeled and diced
1 lb. cooked chicken cut in chunks or strips
salt and black pepper to taste
1/2 cup chopped cilantro

*At the very last, I usually add in about 1/2 cup frozen peas.

In a large saucepan, heat oil over medium heat. Add
apple, onion, carrot and garlic and sauté until tender
(5 to 6 min.)

Add flour, curry and cumin and cook 2 min., stirring
constantly. Stir in broth, tomato and potato and bring
to a boil.

Lower the heat and cook, at a gentle simmer for 20
min.

Add chicken (and peas if using) and heat 2 to 3 min.
Season with salt and pepper and sprinkle on the cilan-
tro before serving

A spoonful of plain yogurt is good served on top of the
soup.

Karen and Murray Hunt, Kerr Road

CREAMY CHICKEN WILD RICE SOUP

1/2 cup uncooked wild rice
1/2 cup uncooked basmati rice
1-1/2 lb. chicken breast • 1 cup onion, diced
1 cup carrot, diced • 3/4 cup celery, diced
4-5 cloves garlic, minced
1-2 bay leaves (depending on strength)
6 cups low sodium chicken broth • 2 cups water
1 Tbsp Italian seasoning • 1-1/2 tsp black pepper
2 tsp salt • 5 Tbsp butter
1/2 cup all-purpose flour • 2 cups whole milk

Rinse the rice under running water. In a 5-1/2 qt. slow cooker, place the uncooked rice, chicken breast, onions, carrots, celery, garlic, bay leaf, chicken broth, water, Italian seasoning, salt and pepper. Cover and cook on high for 4 hours or on low for 7-8 hours. Remove chicken from pot during the last 30 minutes of cooking. Allow to cool slightly and then shred with two forks. Add the chicken back to the slow cooker and continue cooking vegetables through. Melt butter in a small saucepan. Add the flour and cook it for one minute. Whisk the mixture slowly while adding the milk, whisking to remove all the lumps and until sauce has thickened and becomes creamy. Add the thickened sauce to the slow cooker, stirring to combine. Adjust seasoning with salt and pepper. Let sit for 5 minutes, soup will thicken as it stands.

Tuesday Trekkers

BEEF BARLEY SOUP

This recipe was adapted from a recipe in Taste of Home's Ground Beef Cookbook.

2 pounds ground beef
2 medium onions, chopped
1/2 cup chopped celery
1/2 cup chopped carrots/ zucchini/mushrooms or any other vegetables that you have on hand and wish to include
3 cups water
1 (900 ml.) tetra carton beef broth
1 cup quick cooking barley
1 (28 oz.) can tinned diced tomatoes, undrained
2 tsp Worcestershire sauce
1 tsp salt (or less, to taste) 1 tsp dried basil

In a heavy pot, cook beef, onions, mushrooms, celery etc. until beef is no longer pink and vegetables are tender; drain. Stir in the water and the broth; bring to a boil.

Reduce heat. Add barley; cover and simmer for 10- 20 minutes until the barley is tender. Stir in the remaining ingredients; heat through.

This recipe makes a large quantity of soup which freezes well for up to 3 months.

Murray and Karen Hunt, Kerr Road

SKINNY (CABBAGE) SOUP

6 large green onions or 1 onion • 2 bell peppers
2 carrots • 1 large can of tomatoes
1 bunch of celery
1 head of cabbage • 1 package of Lipton onion soup mix
beef bouillon (optional)
Season with salt, pepper, curry, parsley, etc. if desired

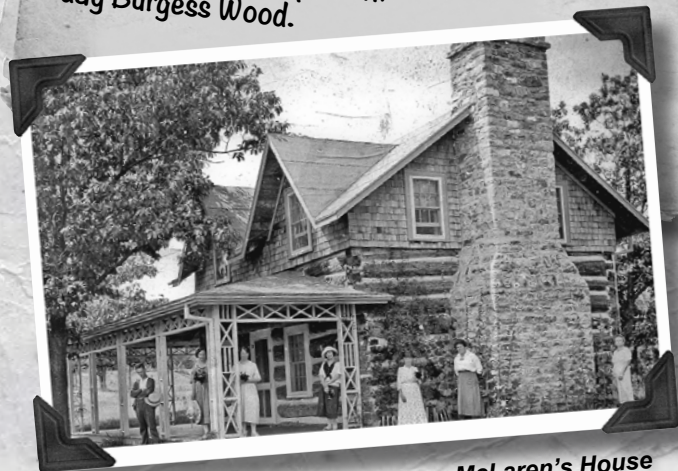
Cut the vegetables into small pieces & cover with water.
Boil fast for ten minutes.

Cut to a simmer and continue cooking vegetables until
tender.

Ghislaine Saucier , Three Bay Road

Early Settlers

Some of the early farming settlers around Otty Lake included Oliver, McKay, Miller, Millar, Hay, Spalding and Kenyon. Many of the local farmers enjoyed fishing on the lake and frequently launched their boats from the north shore. Other early residents were the McLarens, who began a phosphate and mica mine in 1901 in the area of present day Burgess Wood.



McLaren's House

The McLaren's "Winter House", later used by the Tay Valley Cross Country Ski Club, and now located at the RVCA's Millpond Conservation Area



Anna McLaren

William and Anna McLaren lived on the north shore of Otty Lake from 1910, on a property that later became part of the BurgessWood subdivision. Anna was born a Gemmell in 1894. Her husband, William McLaren, was the son of Senator Peter McLaren, a lumber and mining magnate who lived in Nevis Cottage, Perth. When Willie and Anna married in 1910, Senator McLaren gave Willie and Anna a mining property at the west end of Kenyon Road in North Burgess Township. At that time the property was very cut off from Perth in the winter, as the road ended at Macmillan's farm on Otty Lake Sideroad. The couple moved onto the isolated property, and ran the existing mica and apatite mine located there. They built a white frame house they called "Forest Lodge", and had a log house on the property they called "Winter House". Down by the lake they had a small log cabin they called the "Lake House", opposite Whiskey Island, at what is now 197 Lakewood Road. Willie died young at age 53 in 1932, but Anna, a fiercely independent woman, continued to live there alone for 37 years until 1969. Anna died in Perth in 1975.

Bio Blitz

Otty Lake and its watershed have been the site of two Bio Blitzes, which focus on finding and identifying as many species as possible in an area over a short period of time. Volunteers and community partners focused on a property just east of Otty Lake along Jebbs Creek in 2010 and concentrated on two sites, an area of Camp Whispering Pines and the adjacent Mica Mines Conservation Area, in 2012.



MAIN DISHES



*2012 BurgessWood
Picnic. Photos: David Zimmerly*



LYNNE'S MEATBALL RECIPE

(Formerly Thelma's)

1 lb lean ground beef
2 slices stale bread soaked in milk and made into
mush to add to meat
2 tsp dry mustard
1 tsp horseradish
½ tsp garlic powder
Salt and pepper

Mix these ingredients together thoroughly and form
into balls about 1 1/2 in. in diameter. Place in a
casserole dish.

Slice 1 Vidalia onion thinly and spread over top of
meatballs.

Combine 1 cup good ketchup with ½ cup low sodium
beef broth and a tablespoon of red wine/sherry
and pour over meatballs and onions. Bake at
350 F for 1 hour.

NOTE: I tripled this recipe and cut down some of
the bread and it made approx. 36 meatballs.

Plan for 2-3 meatballs per serving.

Option: accompany with creamy mashed potatoes
and salad.

Lynne Stockless, Beaver Dam Lane

GERRY'S BEAN CASSEROLE

My mother, Connie Johnson, often made this one at the cottage. It was easy to throw together after breakfast so it would be ready for lunch. We named it after her friend Geraldine Tidy, who gave her the recipe.

2 (20 oz.) cans kidney beans
1 small bottle ketchup • 8 strips bacon • 1 green pepper
3 medium onions • 2 tomatoes
1 cup brown sugar (can easily use less)

Cut up the bacon, green pepper, onions and tomatoes. Throw everything in a casserole dish or small roasting pan. Bake 1 hour covered, 1 hour uncovered.

Mike Johnson, Otty Lake Southwest Shore



OTTY LAKE BOY SCOUT CAMP 1960

L to R - Front row: Jack Smith, Dave Foley, Doug Miller, John Harper, Ron Barr. Second row: Paul Thompson, Doug Cox, Brian Seed, Terry Beatty, Robert Braley. Third row: Peter Code, Martyn Thomas, Lorne Gardiner, Frank Bell, Ricky Ayers, Robert Stewart, Al Stencell, Ray Hughes. Photo courtesy Martyn Thomas.

EASY-PEASY BURRITOS

A great meal to make ahead during the winter or blustery spring and freeze for a lazy summer day. Can be easily reheated in the microwave or oven.

1 lb. pinto beans • 2 chopped onions • 6 cups of water
2 Tbsp butter • 1 Tbsp salt • Cayenne pepper
Tortillas (preferably white flour) • Old cheddar cheese

Soak 1 lb pinto beans overnight with plenty of water then boil with 2 chopped onions and 6 cups of water for 3 hours. Drain most of the water (strain quickly). Mash bean mixture with 2 Tbsp butter, 1 Tbsp of salt and cayenne pepper (to taste or omit if desired). Wrap in tortilla shells with shredded old cheddar cheese and freeze.

For best results, freeze burritos well-separated on a cookie tray then place tightly packed in a ziploc or other freezer bag with as much air removed as possible.

Also for best results, use white flour tortillas (not whole wheat) as they are more pliable and less likely to tear when rolled/frozen.

Cook from frozen in the microwave (cook on high, flip every 45 seconds until done) or the oven (at 375F for 45 minutes).

Serve with salsa, sour cream, mashed avocados, fresh cilantro, etc.

Kyla Haley, Colin Farmer Road

TALL PINES GRILLED VEGGIE SANDWICH

As a dedicated carnivore I was really surprised at how much I enjoyed this sandwich the first time my mother, Pat Foulkes, made them. I make them still.

Serves: 6

6 Portobello mushroom caps, stems removed
1 large eggplant, sliced
2 medium zucchini, sliced lengthwise
3 medium red peppers, sliced lengthwise in 1" wide sections • 1 red onion, sliced • Olive oil • Salt & pepper
3 Tbsp pesto • 2 Tbsp mayonnaise
4 oz. goat cheese or more, to taste • 6 ciabatta buns

Preheat grill to medium-high heat. Brush portobellos, eggplant, peppers, onion and zucchini with olive oil, then season to taste with salt and pepper. Grill veggies until soft and grill marked, about 5-6 minutes on each side (the mushrooms will take a little longer than the others). You can put smaller pieces on a grill tray. Whisk together pesto and mayo while veggies are grilling. Place sliced buns on the grill to lightly toast. To assemble sandwiches, spread the pesto mayo on the buns, then layer portobellos, eggplant, zucchini, red peppers, onions and goat cheese. Put the lids on the buns. Enjoy!

Donna Foulkes, Hamilton Lane

1951 was when the Foulkes family first stayed on Otty Lake at the Colin Farmer cottages. Marguerite Foulkes, nee Thom, was cousins with Colin Farmer. They enjoyed it so much they introduced friends from Tom Foulkes, Sr.'s church in Ottawa to the lake and 65 years later many of these cottages are still in use by the same families.

In the early 50's the south shore was inhabited by the Farmer compound, the Miller's Bay grouping of 4 and the 4 cottages between the Foulkes cottage and Farmers. That was it on the upper half of the lake - nothing on the north shore. It was much quieter then. 10 horsepower was a big motor!

Donna Foulkes, Hamilton Lane



BUCKY BEAVER SAYS
" Make Less Waste Water "

This "Bucky the Beaver" graphic was often used in the 1970s by the Otty Lake Pollution Control Committee (which later became the OLA) to accompany the message "Make Less Waste Water".

SPINACH LASAGNA

- 2 Tbsp butter
- 4 cups chopped/ sliced mushrooms
- 1 cup chopped onion
- 2 pkgs frozen chopped spinach (thawed and squeezed dry)
- 2 large eggs beaten
- 3 cups shredded mozzarella (or Italian 4 cheeses)
- 1 container of cottage cheese
- 1/2 cup of grated parmesan cheese
- Lasagne noodles (I use about 15 precooked ones for 3 layers)
- 4 tins (213ml) pizza sauce... regular or spicy (I use both)

Salt and pepper to taste

Saute mushrooms and onion in butter in a large skillet until tender. Cool, then stir in spinach, eggs and cheeses saving at least 1/2 cup mozzarella for topping. Salt and pepper to taste. (and a dash of cayenne!!)

In a greased 9X13 Pyrex dish, layer lasagne noodles, 1/3 vegetable/cheese mixture and spread 1 1/3 tins of sauce over top. Repeat this twice and sprinkle mozzarella and some more parmesan over top.

Decorate with red and green pepper strips (optional)

COVER with foil making sure not to touch the surface (toothpicks here and there help)

Bake at 350 for 30 minutes. UNCOVER and continue baking for 30 minutes. Remove from oven and let stand for 10 minutes before serving.

Lynne Stockless, Beaver Dam Lane

Here's the Facts

Otty Lake is 9.2 km (5.7 mi) long, 1.2 km (0.8 mi) wide with a surface area of 6.4 sq km (2.5 sq mi). The lake's average depth is 9 m (30 ft.) and its maximum depth is 27 m (90 ft.) The southwestern end of the lake is generally deeper than the northeastern end.



Photo: Norm Hull

MARY VICKERS

Traditionally called "Betty Boops"

1 loaf thin white sliced bread, remove the crusts and then cut into 4 equal pieces

1/2 Lb shredded cheddar cheese. I use very old white.

6 slices of bacon, crisp and crumbled

4 oz package slivered almonds

1 finely chopped onion

1 cup mayo

salt and pepper to taste

Combine all except bread slices. Stir until even consistency

Spread a small spoonful onto each small slice.

Should make about 90 pieces.

To cook... 400 F for about 8 to 10 minutes.

Same from frozen.

Theses freeze very well, so put some uncooked on a baking sheet until frozen.

Pack away in a container once frozen.

Chris Harrison, Otty Lake Southwest Shore



Baptist Sunday School Picnic, 1922 at the Otty Lake Park. Some of the people in the picture include Harry Adams, Mildred McLaren, Nora Devlin, Bessie Farmer and Mr. and Mrs. Radford.

RATATOUILLE

(MEDITERRANEAN VEGETABLE STEW)

1 medium onion (fist-size), chopped
2 medium bell peppers, in strips or cubes
2 small or one medium zucchini, cubed, (or summer squash or a combination)s2 medium tomatoes in chunks • 1 small eggplant cubed
4 cloves crushed garlic • 1 bay leaf • 1/2 tsp oregano
Dash of ground rosemary
1 tsp each basil and marjoram • Dash of ground rosemary
3 Tbsp burgundy (or dry red wine of your choice)
1/2 cup tomato juice • 2 Tbsp tomato paste
2 tsp salt • Black pepper to taste
1/4 cup olive oil • Freshly chopped parsley

Heat the olive oil in a large heavy cooking pot. Crush the garlic into the oil. Add bay leaf and onion, salt lightly. Saute over medium heat until the onion begins to turn transparent. Add eggplant, wine and tomato juice. Add herbs. Stir to mix well, then cover and simmer 10 - 15 min. over low heat. When the eggplant is tender enough to be easily pierced by a fork, add zucchini and peppers. Cover and simmer 10 min. Add salt and pepper, tomatoes and tomato paste. Mix well. Continue to stew until all the vegetables are tender. (How tender is tender? Do a taste test and decide what seems right to you). Just before serving, mix in the fresh parsley. This takes about 35-40 min. to prepare and simmer.

Jann Atkinson, Jessup Street

BAKED CHICKEN BREAST SUPREME

8 large chicken breasts • 2 cups dairy sour cream
1/2 cup lemon juice • 4 tsp Worcestershire sauce
4 tsp celery salt • 2 tsp paprika
2 cloves garlic, finely chopped • 1 Tbsp salt
1/2 tsp pepper • 1-3/4 cups dry bread crumbs
1/2 cup butter or margarine • 1/2 cup shortening

Cut chicken breasts in half. Wipe dry with damp paper towels. Alternatively you may bone, roll and tie the chicken breasts. In a large bowl, combine sour cream with lemon juice, Worcestershire, celery salt, paprika, garlic, salt and pepper. Add chicken to sour cream mixture coating each piece well. Let stand covered in refrigerator overnight. Next day remove the chicken from the sour cream mixture. Roll in crumbs, coating evenly. Arrange in a single layer in a shallow baking pan. Melt butter and shortening over a low heat. Spoon half over chicken. Place chicken in a 350 F oven, uncovered, for 45 min. Spoon rest of butter mixture over chicken. Bake 10-15 min. longer, or until chicken is tender and nicely browned.

Dick Atkinson, Jessup Street



BEEF OR CHICKEN SATAY

2 lbs beef tenderloin or
5 boneless chicken breasts, skin removed
1 package bamboo skewers (at least 25)
1 cup peanut or springroll sauce

Marinade:

4 oz coconut milk • 3 tsp curry powder
2 tsp oyster sauce
1 clove garlic, crushed • 1/4 cup vegetable oil
Pinch of salt and pepper

Combine coconut milk, curry powder, oyster sauce, garlic, oil, and salt and pepper in medium bowl. Mix well.

Cut the beef into strips 3 inches x 3/4 inches by 3/4 inches (more or less). Put the strips into the marinade; let stand for at least 1 hours (may be refrigerated overnight). If using chicken, cut each breast across into 5 equal (more or less) pieces. Marinate as above.

Spear the beef (or chicken) on to a skewer, so that the skewer runs the length of the meat. Place it on a solid surface, lay a piece of plastic wrap over it, and pound it lightly so that the meat is somewhat flattened. Set aside in the fridge until ready to bake (may be done a day ahead to this point).

Preheat the oven to 375 F.

Lay the skewers on a baking sheet; they should not touch each other. Bake in the preheated oven for 5 to 6 minutes (depending on how well done you like them). Serve with peanut or springroll sauce.

Chris Harrison, Otty Lake Southwest Shore



Common Loon. Photo Rick Stojak

MOTHER'S SAUSAGE ROLLS

In the early days meals at the lake had to be very simple. An icebox kept food cold but did not hold much food for a family of four.

My favourite meal was Mother's version of Pigs in a Blanket.

Cook sausages. Lightly toast some white bread. Roll the sausage up in the toast. Slice into small sections. Insert a toothpick into each section to hold it together. Have a scoop of mustard on each plate for dipping.

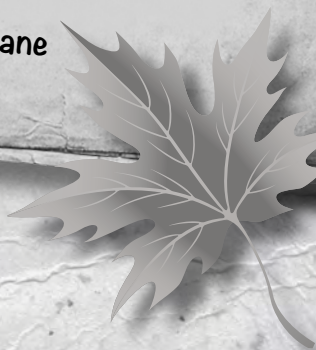
Recipe devised by Macey Griffith and gleefully eaten by her kids. - Submitted by her daughter Vicki (Griffith) Hough, Three Bay Road

I AM CANADIAN • MAPLE SYRUP & BACON CHILI

375 g bacon (16 slices) • 1 kg lean ground beef
1 cup of onion, chopped • 1 cup of celery, chopped
1 cup of water • 1/4 tsp cayenne pepper
2 Tbsp chili powder • 1 tsp black pepper
1/4-1/2 cup of dark maple syrup
1 can (540 ml) of 6 bean mix, drained and rinsed
1 can (796 ml) diced canned tomatoes
1 can (156 ml) of tomato paste

Brown the ground beef and drain the fat; cook the bacon, drain the fat and let cool and chop into small pieces. Saute the onion and celery, add ground beef and the bacon; add water, cayenne pepper, chili powder and black pepper, on medium heat. Add maple syrup (to taste) bean mix, diced tomatoes and tomato paste. Heat in oven at 300F for 45 minutes, or in a crock pot until flavours blend.

Tressa Oliver, Lakewood Lane



Developments

There are six developments surrounding Otty Lake. Maple Glen is on the north shore of the lake, accessible by the Otty Lake Side Road, and Trillium Estates is to the north of it. Elmsley Estates, is in the vicinity of Jebbs Creek, at the north end of the lake. Chaloa Acres South was developed in 1988-89 to the north of Elmsley Estates. Both are accessible from the Rideau Ferry Road. BurgessWood is also on the north side of the lake but at the Tay Valley Township end. Some individual properties were built on the shore of Little Otty shortly after, but are not part of Burgess Wood. The newest development, Otty Woods, is on the former McKay Farm property. It is accessible from the Elm Grove Road.



*Cutting the ribbon at Maple Glen Estates.
Arnold Carson is second from the right.*



Arnold Carson

Arnold Carson's family started coming to the lake in 1939. "Mr. Carson was instrumental in developing Perth's tourist industry in the early 1940's. He and (his wife) Jessie operated a cottage rental business for 35 years, bringing visitors from across the United States and Canada. He formed D.A. Carson Realty specializing in waterfront properties. He developed several subdivisions in the area including Carsonview, Maple Glen Estates, Trillium Estates and Elmsley Acres." At the time of his death in 1996, his lawyer and neighbour Bob Butterworth commented "I think he probably developed more residential and cottage lots than anyone else in Eastern Ontario". (Source: Perth Courier)



VEAL SCALLOPINI

1 1/2 pounds veal steak, cut 1/2 inch thick
1/4 cup flour • 1 tsp salt • 1/4 cup shortening
1 tsp paprika • 1 medium onion sliced
1/2 cup salad oil • 1 green pepper, thin slices
1/4 cup lemon juice • 1 can (10 oz) chicken bouillon
2 cloves garlic • 1/4 lb mushrooms
1 tsp mustard • 1 Tbsp butter • 1/4 tsp nutmeg
6 pimento olives, sliced • 1/2 tsp sugar

Make sauce, thoroughly combining salt, paprika, oil, lemon juice, garlic, mustard, nutmeg and sugar. Lay veal flat in baking pan and pour sauce over, turning veal to coat both sides. Let stand for 30 minutes. Lift veal from sauce and dip in flour. Brown well in shortening in skillet, add onion and green pepper. Combine bouillon with remaining sauce and pour over veal. Cover and cook slowly for about 40 minutes at 350 F. Clean mushrooms and brown lightly in butter, add mushrooms and olives to sauce and baste the veal, let cook for another 5 minutes.

Mrs Donald (Simone) MacDonald, Cooperative
Summer Camp, Bishop's Way



*BlueGill and
Pumpkinseed.*

SUKI YAKI

2 lb round steak, cut in cubes
2 cups celery cut in pieces
2 cups onion cut in pieces
1 cup bean sprouts
1/2 lb mushrooms
1 green pepper and/or broccoli

Sauce: combine 1/4 cup soya sauce, 1/2 cup beef bouillon, 1/4 cup water, 1 Tbsp sugar.

Sear the meat in oil in a frying pan. Take meat out and pour half the sauce over, let it stand. Fry the vegetables in the same oil or lightly steam them. Add meat and sauce to the vegetables and cook for 3 to 5 minutes. Serves 4. Serve with rice.

Mrs Barbara (Bobbi) Wilson, Cooperative Summer Camp, submitted by Karin Carmichael, Bishop's Way



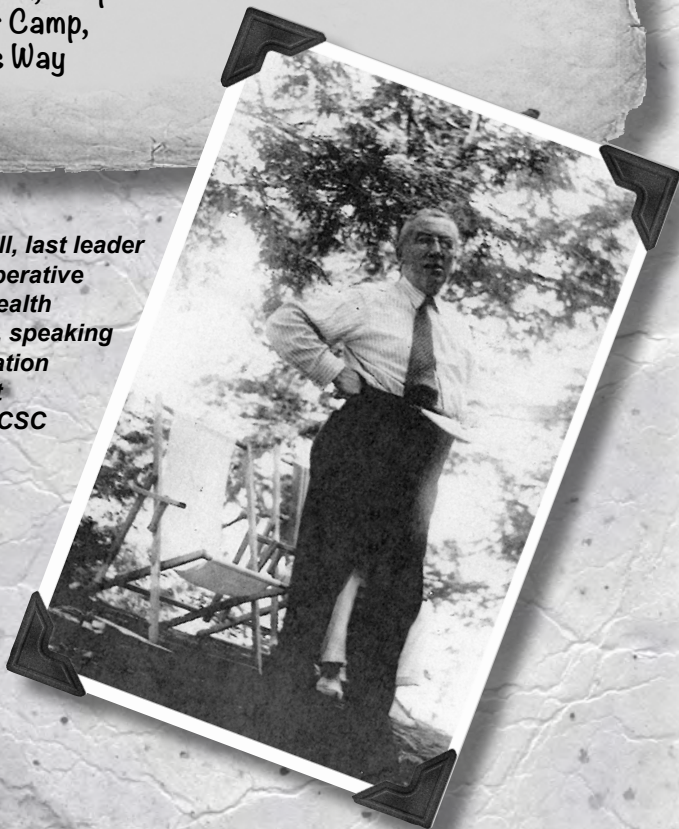
SALMON LOAF

16 oz can salmon
1 cup milk
2 eggs
1 tsp grated onion
1 cup cracker or bread crumbs
2 tsp lemon juice
1 tsp parsley or finely chopped fresh parsley
salt and pepper

Flake salmon. Beat eggs and milk together. Combine all ingredients. Place in lightly greased pan and bake one hour at 350 F.

Ruth Cook, Cooperative
Summer Camp,
Bishop's Way

*MJ Coldwell, last leader
of the Cooperative
Commonwealth
Federation, speaking
at an education
weekend at
The Point, CSC
circa 1953*





*Eileen Scotton with Geoffrey and Lindsay
at the "beach" Cooperative Summer Camp
circa 1962*

LAMB KEBABS

Two variations on lamb kebabs:

1. Marinade large chunks of lamb in fresh chopped rosemary and tatziki hours before putting them on skewers to BBQ
2. Use a mortar and pestle to grind dried rosemary, garlic powder, onion powder, lemon pepper, salt, mild curry, thyme, tarragon and sage together; then shake large cubes of lamb in the mix in a plastic bag before putting the meat on skewers to BBQ.

Anne Scotton, Bishop's Way



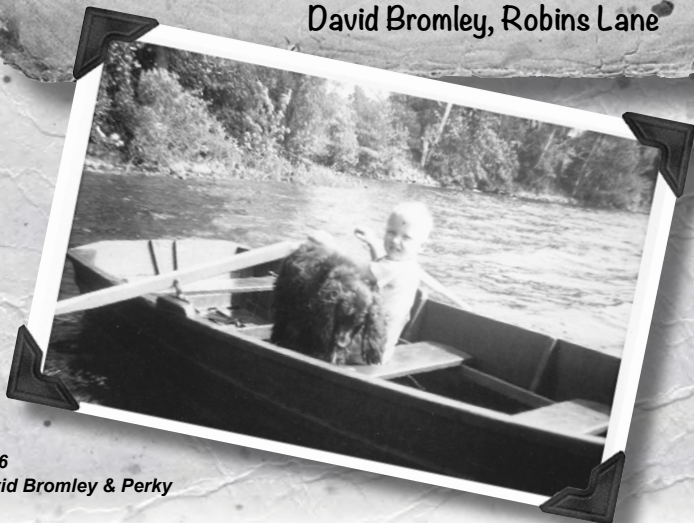
My parents Jean and Walter Bromley started renting cottages from Arnold Carson in 1956 until they purchased our cottage in "Carson's Bay" in 1980. So many memories over the years but one that stands out relates to "Jean's Beans". My parents along with the "party gang" that usually included the Carsons, Rubinos, Ferriers, Graingers, Sawdons, Duncans, and all the kids would often gather at one of the cottages on Otty. This particular time was a Sunday in the winter of 1961. Cars were parked on the Otty Lake North Shore Road and everyone made their way to the Bay on sleds, snowshoes and skis and all the kids and food piled into a sled pulled by a horse. Destination was one of Carson's Cottages known as the 'Poole' cottage on the point. Pot belly stove going full tilt, lots of laughter and games inside and out and the beans in the oven warming. Time to serve up the food and Arnold Carson, well known for his pranks, grabbed a handful or two of peanuts and secretly mixed them in with Jean's Beans. Everyone anticipating Jean's famous beans got quite a surprise when the beans had more 'crunch' than expected.
David Bromley, Robins Lane

JEAN'S BEANS

2 cups dried navy beans (1 pound)
1/2 cup packed brown sugar • 1/4 cup molasses
1 tsp salt • 1 tsp baking soda
1 medium onion chopped (1/2 cup)
1 Tbsp Worcestershire sauce • 1/2 lb salt pork
1/2 cup "Catsup" (still call it that) • 2 Tbsp dry mustard

Soak beans overnight, well covered with cold water. Pour off soaking water and pick over beans to remove any bad ones, or debris. Put beans in a pot. Cover with fresh cold water and add 1 tsp. baking soda. Bring to a boil and cook until skins of beans crack when you take one out on a spoon and blow on it. Cut onion in quarters and put in bottom of a bean crock or large casserole. Add the partially cooked beans. Put cut up salt pork on top. Combine brown sugar, molasses, mustard, Worcestershire sauce, Catsup, onion and salt with 1- 1/2 cups boiling water. Pour over the beans. Add more boiling water, if needed, to come just to the top of the beans. Also, if needed during baking time, add more boiling water. Bake, covered, at 300 degrees F for 6 hours, or until beans are tender.

David Bromley, Robins Lane



1956
David Bromley & Perky

First Annual Baxter Lane BBQ 30 June 2012

It was a beautiful, sunny Canada Day long weekend when Baxter Lane residents and neighbours gathered at the Smith/Dore residence for the first annual Baxter Lane BBQ. New residents, longtime residents and neighbours gathered to share stories of life on Otty Lake.

It all began when Bill Baxter purchased his property in 1955. With a pickaxe and shovel Bill and another landowner began to clear the road. When they reached the halfway point along the 1.25 km trek, the two young men had the offer of a bulldozer to assist their laborious efforts. It cost \$35 each to have Baxter Lane cleared the rest of the way.

The following are family names of those who that attended the BBQ and the year they purchased their properties on Baxter Lane: Baxter (1955), Anderson (1960), five generations of Miller's (1955), Campbell (1983), Needham (2003), Roik (2002), Keohane (1999), Ball (2008), Smith/Kelford (2010), Smith/Dore (2010).

BAXTER LANE COLESLAW



1 medium cabbage • 1 large onion finely chopped
1 large carrot, grated

Dressing: 1 cup vinegar • 1/4 cup sugar • 2 tsp salt
1/4 tsp pepper • 1/2 tsp celery seed
1/2 cup oil • 1 tsp Dijon mustard

Boil dressing gently for 5 minutes. Pour hot dressing over cabbage mixture and stir well. Cover and chill thoroughly.

Ev Dore, Baxter Lane

BAXTER LANE OVEN BAKED BBQ BABY BACK RIBS

2 racks baby back ribs
6 Tbsp Rub Spice Blend (see recipe below)
1-1/2 tsp salt • 1 tsp pepper • 1 tsp celery salt
Your favourite BBQ sauce

Rub Spice Blend: 8 Tbsp paprika • 3 Tbsp cayenne
5 Tbsp pepper • 6 Tbsp garlic powder • 6 Tbsp salt
2-1/2 Tbsp dried oregano • 2-1/2 Tbsp dried thyme

Preheat oven to 300 F. Line a large baking sheet with a piece of aluminum foil that is large enough to cover the pan twice (you will be folding this over the ribs and sealing it).

Arrange the ribs, meat side up in one layer on the prepared baking sheet. In a small bowl, combine the Rub Spice Blend (recipe above), salt, pepper, celery salt and stir to combine. Divide the seasoning evenly between the 2 slabs of ribs, coating them well on both sides. Fold the extra length of foil over the ribs and seal it tightly on all sides. Place the ribs in the oven and bake undisturbed for 2 ½ to 3 hours or until the ribs are very tender.

Remove ribs from the oven and peel back the foil so that the ribs are exposed. Using a pastry brush coat the racks lightly on the meaty sides with the BBQ sauce. Place the slabs of ribs, meaty side up and return to the oven until the sauce has thickened and lightly browned, about 20 minutes longer.

Remove the ribs from the oven and set aside to cool briefly before cutting between the ribs and serving. Serve with more BBQ sauce, if desired.

Ev Dore, Baxter Lane

CRANBERRY MEATBALLS

2 eggs beaten
1 cup corn flake crumbs • 1/3 cup ketchup
2 Tbsp soy sauce • 1 Tbsp dried parsley flakes
2 Tbsp dehydrated onion • 1/2 tsp salt
1/4 tsp pepper • 2 lb. ground pork

Sauce:
16 oz. can jellied cranberry sauce • 1 cup ketchup
3 Tbsp brown sugar • 1 Tbsp lemon juice

In a mixing bowl, combine meatball ingredients. Shape into 1 inch meatballs. Place on a cookie sheet. Bake at 350F for 20 to 25 minutes or until done. Remove from oven, drain on paper towels. In a large saucepan, combine sauce ingredients. Cook, stirring frequently, until the cranberry sauce is melted. Add meatballs and heat through.

Kathryn Hull, Elm Grove Road

1961 - Garbage Collection at Carson's Cottages. Carson and Bromley boys in cart with Danny the pony.



During the 1960's and 1970's a waste disposal site was operated by the D.A. Carson Company located north of the lake, between Otty Lake and Andrews Lake, by the site of a former mine. It was closed in 1973.

Fish Stocking



Between 1921 and 1968 various fish species have been stocked in Otty. Neither rainbow or lake trout survived due to a number of factors including the lack of sufficiently broad band of oxygen rich, cold water around the thermocline. Stocked walleye migrated out of Otty through the Tay River during high water levels in the spring. However, smallmouth and largemouth bass, including some of which were transferred from Little Silver Lake in 1969, have stable communities.

FISH BURRITOS

Various store bought or freshly caught fish can be used.

Pike is great as are fresh panfish like rock bass, crappie, bluegills, perch and sunfish (pumpkinseeds). Talapia, cod and salmon work well.

Marinate fish for 45-60 minutes in the fridge using the following mix: 1/4 cup olive oil • 2 Tbsp of fresh lime juice
1 clove crushed garlic • 1/4-1/2 tsp chili powder

Prepare garnishes – can include guacamole, diced mango and shredded red or green cabbage and stir with 3 Tbsp lime juice, 2 Tbsp olive oil, salt, fresh cilantro; sliced radishes make a great topping

- options include grated cheese and/or salsa
- bake fish on cookie sheet and serve on warm tortilla shells
- guests/family members can add their own garnishes
- a cold beer or margarita can be an excellent beverage

MADRAS COCONUT CHICKEN CURRY

8 chicken thighs, skinless (or favorite chicken parts)
1/2 lb. potato, sweet potato or squash, peeled and cut into chunks
1/2 cup parsnips cut into chunks (optional)
1/2 cup celery cut into chunks
1 onion diced large • 2 Tbsp canola oil
1 tsp mustard seed, whole
2 one-inch sticks of cinnamon
4 cloves fresh garlic, minced
1 Tbsp fresh ginger, peeled and finely chopped
3 Tbsp curry powder or Curry Masala
1 tsp whole peppercorns • 1 can coconut milk
1 tsp sea salt

How to make it

Heat oil in medium saucepan.

Add mustard seed and let them pop.

Add cinnamon sticks.

Cook briefly to release their aromas.

Add the onion and cook until golden brown.

Add garlic and ginger, continue cooking 2-3 minutes more. Add chicken pieces, peppercorns and the Curry Masala and cook until brown, adding small quantities of water as necessary to keep the spices from scorching. Add the vegetables, the coconut milk and 1/2 cup of water. Bring to a boil, reduce heat to simmer, cover and cook for 40 minutes until the meat falls easily off the bone and the juices not too thick.

Serve with rice

Ghislaine Saucier, Three Bay Road

PECAN CHICKEN WITH MAPLE MUSTARD SAUCE

Chicken: Olive oil, for greasing the pan
1 - 1/2 cups pecans • 1/3 cup mayonnaise
1 Tbsp Dijon mustard
Coarse salt and fresh black pepper
4 boneless, skinless chicken breasts

Dipping Sauce: 1/4 cup maple syrup • 3 Tbsp Dijon
mustard • 1 tsp rice or white vinegar
1 Tbsp mayonnaise

Preheat the oven to 400 F. Grease a large baking sheet with sides or a 9 x 13 inch baking pan. In the bowl of a food processor pulse the pecans until finely chopped or place them in a Ziploc bag, set them on a flat surface, cover with a kitchen towel and pound into crumbs with a meat mallet. Pour them into a wide, shallow bowl.

In a small bowl whisk the mayo and mustard together. Season the chicken with salt and pepper. Using a spoon or pastry brush coat the tops and sides of the chicken with the mayo mixture. Dredge in the pecans, patting them on to help them stick. Place on the baking sheet pecan side up. Bake 25 minutes or until cooked through. Internal temperature on a meat thermometer should read 164-175 F. If the pecans start to get too dark cover the pan with foil.

Meanwhile whisk the maple syrup, mustard, vinegar and mayonnaise together until well combined. Add a couple dashes of salt and pepper. Refrigerate. Let the chicken sit 5 minutes before serving. Drizzle the sauce over it or serve on the side for dunking.

Steve Abbott, Three Bay Road

ENGLISH YORKSHIRE PUDDINGS

1 cup flour
1 cup milk
2 eggs
1/4 tsp salt

Sift flour and salt together, make a well in the middle. Break in the eggs and beat well. Add enough milk to make a thin batter and allow to stand for an hour. Put dripping from your roast (or vegetable oil) into a muffin baking tin. Heat the fat or oil in the oven then pour in the mix. Bake 30 minutes at 350 F.

Mrs P D Carman, daughter of M J Coldwell,
Cooperative Summer Camp

BRAISED BLADE ROAST

Small blade roast
1/2 cup chopped celery
1/2 cup chopped onion
1 cup sliced carrots
flour
bouillon/water to halfway up the roast

Sear the meat in a frying pan, sprinkle all over with flour. Transfer to baking dish, add vegetables salt and liquid to 1/2 way up the roast. Cover and bake at 250 F for 3 hours.

Mrs Terry (Ruth) Grier, Cooperative Summer Camp,
Bishop's Way



EGGPLANT PARMESAN, CAMPFIRE STYLE

1 medium eggplant, most of the skin peeled
1 package sliced or shredded mozzarella cheese
1 pepper (green/yellow/red) sliced
2 onions sliced
1/2 lb (250 grams) sliced mushrooms
basil, oregano, garlic, salt to taste
1 can tomato sauce or diced tomatoes
grated parmesan cheese

Slice eggplant into 1/2 inch slices. Layer cheese, vegetables and spices on thick foil. Pour sauce or diced tomatoes over and sprinkle with parmesan and wrap up carefully. Place on BBQ coals or campfire logs, turn every 15 minutes for an hour. Serves 4 people.

Anne Scotton, Bishop's Way

QUICK CURRIED CHICKEN

About 4 chicken breasts cut into chunks
2 Tbsp oil • 1 small onion • 1 stalk celery
1 large clove garlic • 2 Tbsp curry
1 medium apple, unpeeled but chopped
1 Tbsp ketchup
10-3/4 oz can chicken broth or equivalent
1/2 whipping cream or yogurt (optional)
1 Tbsp cornstarch with 1 Tbsp cold water

Cook chicken in oil until browned, about five minutes. Stir in onion, celery and garlic. Cook 2 min. Add curry and apple, cook 5 minutes. Add broth and ketchup. Cook covered until chicken done, about 20 minutes. Add whipping cream or yogurt if desired. Otherwise, mix cornstarch with water and stir in to thicken the sauce. Good served over rice. Kids will eat it, and these ingredients are usually on hand, especially if you keep frozen chicken breasts.

Barb Hicks, Otty Lake Southwest Shore

Several small lakes fall within the boundaries of the Otty Lake watershed, including (from south to north): Mills Lake, McLaren Lake, Thoms Mud Lake, Rock Lake, Andrew Lake, Mud Lake and Doctor Lake, as well as several unnamed wetlands.



TARRAGON & LIME GLAZED CHICKEN

6 - 8 chicken breasts, boned and skinned
1/4 cup butter or margarine
1/3 cup honey
1/4 cup Dijon mustard
2 - 3 Tbsp chopped fresh tarragon (or 1 Tbsp dried)
1/2 lime (juice and finely grated rind)

Preheat oven to 350 F (180 C)

Place chicken breasts in a shallow baking dish large enough to hold them without crowding.

In a saucepan or a large measuring cup, mix remaining ingredients. Bring to a boil on stovetop or in microwave.

Pour over chicken.

Bake for approximately 45 minutes depending on the size of the breasts. Baste occasionally with the sauce to glaze.

Chicken is done when no longer pink and juices run clear. Serve warm or cold. Doubles or triples well.

Pairs well with Snap Pea and Mango Slaw.

Christine Kilburn, Loon's Way

TOURTIERE

Ingredients (for 2 pies)

2 packages of Pillsbury packaged pie crusts (9" pan)

1 lb. each ground pork, lean beef, and beef (3 lb. total)

2 medium potatoes, peeled

2 medium onions, finely chopped

1 diced carrot • 2 cloves of garlic, minced

2 bay leaves • 1 tsp. of dry mustard

1/2 tsp. cloves • 1 tsp sea salt • 1 tsp thyme

1 tsp sage • 3 Tbsp sherry mixed with 1 heaping Tbsp of "Bistro" or "Gravee" mix (this is optional but it is the secret ingredient)

Boil the potatoes; reserve the liquid and mash the potatoes while the meat is beginning to simmer in a large pot. Add the garlic, onion and seasonings plus the liquid to the meat mixture. Continue cooking over medium-low heat, stirring frequently for 25 minutes or until the mixture is thoroughly cooked. Stir in mashed potato and sherry/gravy mixture. Add a little water if the mixture seems too stiff. Simmer for five more minutes. Cool to room temperature or refrigerate until you are ready to bake. Remove bay leaves. Spread mixture in two 9" pie shells and cover with top pastry. Trim and flute the edges and brush the top with egg white.

Bake at 450 F for 10 min. then reduce the temperature to 350 F degrees and bake for 30 min. longer or until golden brown. Can be frozen and re-heated.

Bon appetit!

Tuesday Trekkers

BAKED BEANS

2 (28 oz) cans of pork
and beans with tomato sauce
1 medium onion diced • 2 tsp prepared mustard
1/4 cup ketchup • 1/4 cup barbeque sauce
1/4 cup molasses • 1/3 cup brown sugar

Combine all ingredients in an ovenproof casserole.
Cover and bake for 3 to 4 hours at 300 F.
Uncover for the last half hour so the beans will
brown a little. Serves 4 to 6.

The Tuesday Trekkers

BUFFALO CAULIFLOWER BITES

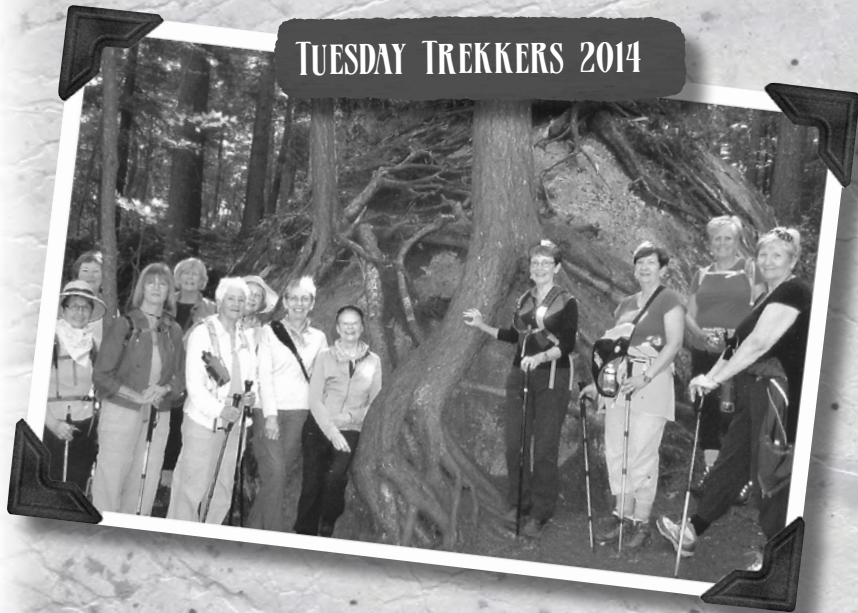
1/2 cup hot sauce
1 Tbsp melted butter
1 tsp garlic powder
1 lb. cauliflower cut into bite-sized pieces

Put the cut cauliflower on a pan lined with parchment
paper. Combine the hot sauce, melted butter and garlic
powder and pour over the chopped cauliflower.

Bake at 450 F. for 20 - 25 min.

Tuesday Trekkers

TUESDAY TREKKERS 2014



MAYO PARMESAN CHICKEN BREASTS

- 4 boneless chicken breasts
- 1/4 cup mayonnaise (low fat OK)
- 1/2 tsp paprika
- 1/4 tsp each salt and pepper
- 1/4 tsp garlic powder
- 1/8 tsp cayenne
- 1/2 cup Panko breadcrumbs
- 1/4 cup grated parmesan cheese

Mix mayo, paprika, salt and pepper and garlic powder. Add cayenne and mix well. Combine Panko and parmesan. Paint chicken breasts on all sides with mayo paste. Roll in crumbs. Sprinkle any remaining crumbs on top and pat in a little. Bake at 425 F. for 15 -20 min. Serves 4

Tuesday Trekkers

DOUBLE-SALMON TERRINE

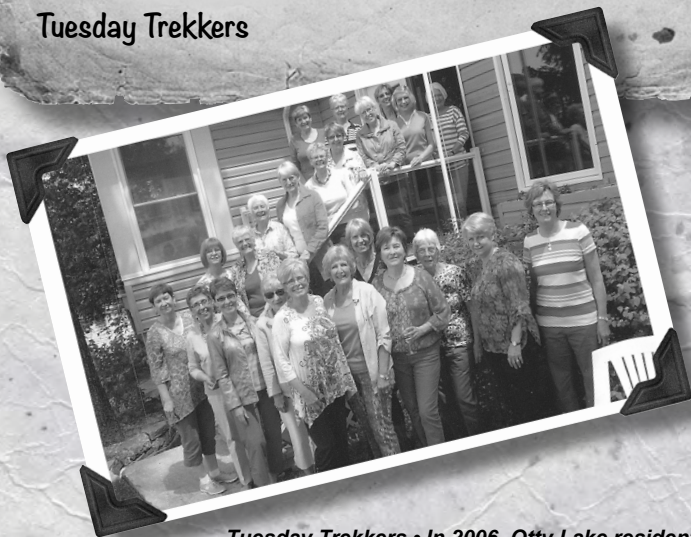
2 (7 oz.) cans of salmon, drained
1/2 lb. smoked salmon • 2 Tbsp chopped fresh parsley
3 green onions, chopped • 1 tsp dried tarragon
1/2 cup butter softened • 1/2 cup mayonnaise
1 Tbsp Dijon mustard • 1 Tbsp lemon juice
1/2 tsp pepper

Flake salmon, discarding skin and bones. In a bowl, gently combine flaked salmon, smoked salmon, parsley, onions, and tarragon. In a separate bowl cream together butter, mayonnaise, Dijon mustard, lemon juice and pepper. Add salmon mixture and gently combine.

Line an 8"X4" loafpan with plastic wrap; spoon in salmon mixture and cover with plastic wrap. Refrigerate for about 3 hours or until firm. (Terrine can be refrigerated for up to 5 days or wrapped and frozen for up to 1 month). Unmold terrine and serve in slices.

Makes 12-15 servings. Serve with French or pumpernickel bread. From the Merry Christmas Cookbook, 1994.

Tuesday Trekkers



Tuesday Trekkers • In 2006, Otty Lake residents, Josie (Rubino) Roberts and Arlyn (Carson) McMillan established a women's hiking group which is still very active today and includes many Otty Lake women who hike and lunch together each Tuesday and share wonderful recipes. (photo 2013)

VEGGIE LASAGNE

Adapted from Moosewood Cookbook

When we became vegetarian in 1979 we had to come up with a Christmas dinner recipe. We have been serving this lasagne ever since and everybody loves it!

1 (28 oz) tin diced tomatoes, no salt added
1 (14 oz) tin tomato sauce, no salt added
1 tsp garlic powder • 1 tsp onion powder
1 tsp oregano powder • 1 tsp basil leaves
1 pkg oven ready lasagne noodles (can use gluten free rice noodles if desired)
1 pkg low fat Ricotta cheese • 2 eggs
Pepper to taste • 1/2 lb spinach • 1/2 tsp nutmeg
2 Tbsp oat bran • 1 lb mozzarella, shredded
1/2 cup grated Parmesan or Romano

Combine tomatoes, tomato sauce and first four spices in a bowl. Combine Ricotta cheese, eggs, spinach, nutmeg and oat bran in a separate bowl. Spread some sauce over the bottom of a 9x13 lasagne pan (glass is best). Add noodles to cover (usually three noodles plus a bit extra to make sure the entire pan is covered). Add 1/2 the filling to the pan, a blotch here and there. Add 1/3 of the sauce evenly distributed. Add half the mozzarella to the pan, spreading evenly. Add another layer of noodles. Add remaining filling. Add another 1/3 sauce. Add remaining mozzarella. Add last layer of noodles. Cover with remaining sauce making sure all noodles are covered. Grate Parmesan or Romano evenly over the entire pan. Cover with aluminum foil and bake in a 375 oven for about 40 minutes. Uncover and bake for 10 more minutes. Enjoy!

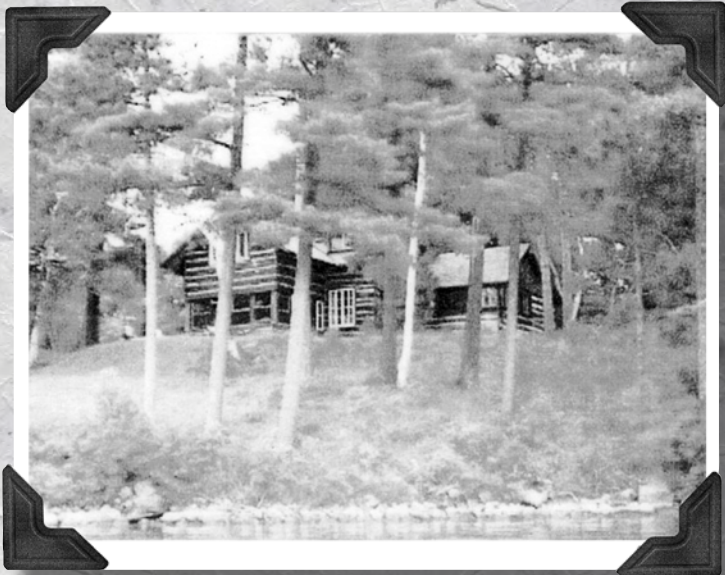
Cathy and Tom Kari, Loon's Way

CHICKEN CASSEROLE

2-1/2 cups - 3 cups
(about 4 lbs) cooked chicken (cooled) chopped
1 cup celery chopped - 1 small onion chopped
1 can mushroom pieces drained
2 cans cream of mushroom soup
1 can fried chow mein noodles
Croutons for topping

Pre-heat oven to 375 degrees F. Mix all ingredients except croutons together in a large casserole dish. Add a little milk if the mixture is dry. Bake for 30 minutes. Sprinkle with croutons and bake another 10 minutes. If freezing, omit the croutons for topping.

Diana (Church) Nuttall, Healey Drive



The Church Cottage



Farmer Cottages Church Service

In the early years of the Colin Farmer cottages, Mr. Farmer felt that a Sunday morning church service should be provided. He invited Rev. R.H. Wylie to lead the worship among the trees. The picture, taken in 1942, shows Ernest Miller in the back row, third from right, the farmer who saw his lakefront acreage become a summer haven for at least 40 cottages, and Rev. Wylie in the right foreground. (Bob Wylie in Captain Otty's Log 2000).

"That picture brings back many memories of a time when we would walk barefooted along the shoreline path, uninterrupted by fences from our place to the farm. 1942 was wartime and not everyone owned a car, let alone had extra gas to go to town for a church service, so on special occasions when your dad was available, we enjoyed church in the wild woods or on Sunday evenings in the log cabin...." (excerpt from Margaret (Farmer) McGregor Spring 2001 Log)

My grandfather, R. Harold Wylie was a United Church minister whose first ministry included the Rideau Ferry charge. One family who were members of the congregation were the Millers, farmers with several thousand feet of pristine Otty Lake property. My grandparents loved the magnificent pines and in 1932 purchased the 100 feet that was paced off by Mr. Miller with the starting point being "the large maple tree on the edge of the concession road". The price was \$ 100.00.

This was the first lakefront sold at the southern half of the lake. In 1936 my grandparents bought a settler's vacant log cabin on Highway 15 six miles south of Lombardy. The cost was \$ 50.00 cash and carry. As a gift to them, the men of the congregation dismantled the cabin, identified each log end with Roman Numerals then they transported the entire structure to Otty Lake.

The original log structure remains as a testimony not only to our grandparents and parents but also to an early pioneer family of Lanark County.

Al Wylie, Miller Bay Road



This log cabin was reassembled at Otty Lake in 1936, followed by chinking and coating the logs with tar. The entire inside was whitewashed, which was typical of many log homes of that era. Since then much has changed. A porch, kitchen and bedrooms added, the interior sandblasted to redeem the original wood colour.

CROCK POT VENISON CHILI

Lean ground beef is an excellent substitute, as is ground turkey

Cook venison in skillet until brown. Drain fat if any (venison has very little fat). Chop one (1) large onion and one (1) each of red, green, orange and yellow peppers

Mince two (2) cloves of garlic. Dump cooked meat, garlic and peppers into crock pot. Thoroughly mix in one (1) can tomato soup, one (1) can (14 1/2 ounces) diced tomatoes, 1/2 cup of water, two (2) cans (15 oz. each) red kidney beans, one (1) cup shredded cheddar cheese, two (2) cans tomato sauce, 1/2-3/4 cups chili powder, and two (2) tsp ground cumin. Cover and cook on LOW for 8 hours or on HIGH for 5 hours. Serve with fresh bakery bread or rolls

Wally Robins, Robins Lane

Municipal Numbering

Municipal numbers were assigned to properties in Lanark County over 1996 and 1997. At that point, some of the previously unnamed roads around the lake were given names. The OLA produced a new map with this information in 2000. The most recent map was produced in 2010.

SLOW COOKER CRANBERRY MEATBALLS

1 pkg (900 g) frozen fully cooked meatballs
1 can (14 oz) whole berry cranberry sauce (or 1 pkg home-cooked cranberries)
1 cup garlic BBQ sauce, e.g. Diana Sauce – Maple
1 cup chili sauce
1/2 cup fresh or frozen cranberries
1 medium onion, chopped

Place meatballs in slow cooker. Combine remaining ingredients. Pour over meatballs. Stir evenly to coat. Cook 4 – 6 hours on low. Can be made 24 hours ahead and then cooked before serving.

Christine Kilburn, Loon's Way



Janet (Farmer) Coward told us that her father's first cousin, Christine Farmer, gave the following names to Cherie Island and Burnt Island: Coweeámblawogamog and Kiwikodámketánjewon and explained that these names have been used within the Farmer family for over 100 years.

TEMPTING PORK TENDERLOIN

1-1/2 lb. pork tenderloin

3/4 cup cranberry/raspberry juice

1/2 cup apricot jam

1 tsp Dijon mustard

Cook juice, jam, mustard on high for one minute in a microwave. Stir well.

Arrange pork tenderloin full length in 13 inches X 9 inches X 2 inches baking pan. Pour the heated jam, juice mixture over the tenderloin and bake uncovered at 350 F. until done (about 1 hour), basting a couple of times during cooking. Enjoy!

Tuesday Trekkers



1948 Postcard, shows a young man contemplating the rapids at Jebb's Creek.

TRAINWRECKER BEANS

1/4 lb. bacon • 1 lb. ground beef
1 chopped onion 2 stalks of celery
3/4 cup sliced mushrooms

Cut bacon into 1" pieces. Cook until the bacon is almost crisp. Add ground beef, onion, mushrooms & celery. Cook. Drain off any fat.

Add..... 1/2 cup ketchup • 1/4 cup maple syrup
1 can tomato soup • 2 cans of pork & beans
1 can kidney beans, drained & rinsed

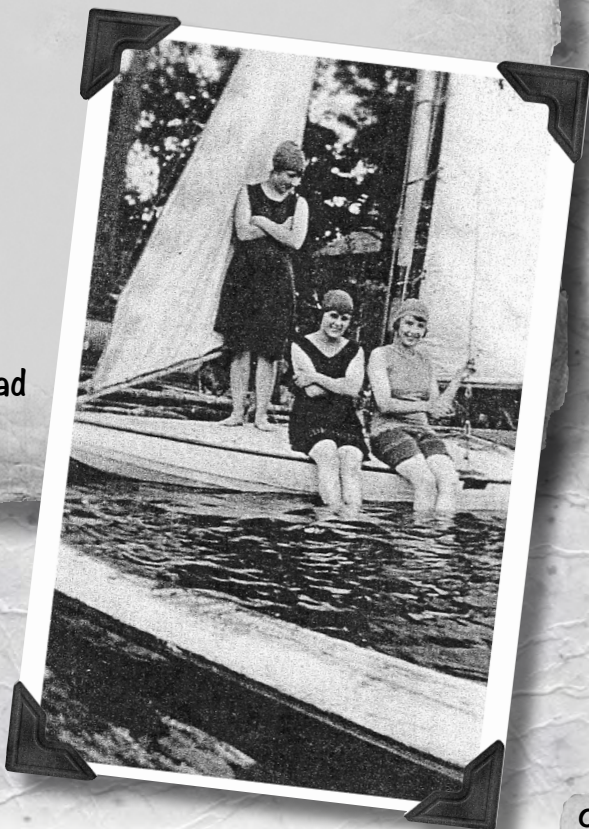
Simmer in slow cooker

For my vegetarian friends I simply leave out the meat.

Whoops! More company just dropped in?
No worry...
add another can of beans!

Vicki Hough,
Three Bay Road

*Friends at
Otty Lake,
1920*



1993 Environmental Youth Corps

During the summer of 1993 the Otty Lake and Long Lake Associations, in conjunction with the Township of North Burgess, received a Federal Environmental Youth Corps Grant to hire 5 students to conduct a survey of waste disposal systems and shoreline conditions for all properties on Otty and Long Lake. The survey had the approval and cooperation of the Township of North Elmsley. The students were trained by the Leeds, Grenville and Lanark Health Unit, MOE, MNR and the RVCA to conduct the survey. On Otty Lake, 405 properties were surveyed. Results of the survey provided information for the lake association and local municipalities about the type, numbers, age, and conditions of waste disposal systems on all shoreline properties. Near shore ground was also examined. The gathered information provided necessary input to support long term efforts to reduce the flow of pollutants into the lake and, thereby, to improve water quality. In August, the Golds hosted an end of the year party for the students (Doug Nuttall, Abby Gainforth, Tamara, Liz Peace, John Tufts). The Township of North Burgess supplied the food. Councillor Gerry Greenslade supplied the steaks. Shirley and Phil Conger, who represented the group from Long Lake, supplied corn on the cob.

Lorne Gold and Judi (Gold) Brouse, Southwest Shore



Jack and Betty Silversides' first log house, originally built in Lanark County around 1821 by a surveyor with the Rideau Canal! It was rebuilt on their Otty Lake property in 1953 with the help of local farmer Jim Pennant. In the photo, Jack's father, Howard, is at the front door.



Silversides Log Houses

My mother (nee Carr, the only child of Cliff and Alice) grew up in Perth and among her friends were Frances and Russell Beeman. The Beemans had a log house cottage on Adam Lake and this may well have been the inspiration for my parents. My parents, Betty and Jack Silversides, bought lakefront property on Otty Lake and began assembling their own "Ponderosa". The lakefront had been part of a large property then owned by Howard and Agnes Silversides—my father's parents. (My grandparents' house, on the Elm Grove Rd, was known as Maplewood Farm.) My parents bought one abandoned log house and rebuilt it on the Otty Lake property in the early 1950s. They went on to buy and rebuild two more log houses and a log barn, as well as a board and batten house. Shortly before his death in 1983, my father donated the log barn and his pioneer tool collection to the Rideau Valley Conservation Authority. The barn was recently rebuilt at the Foley Mountain Conservation Area site; the tool collection is currently in storage.

Submitted by Ann Silversides, who now lives in the Otty Lake log houses with her husband Phil Hall.

LIFE IS BETTER AT THE COTTAGE

My Dad, Micolangelo Rubino of Rubino's IGA (currently the Metro store), built a basic wee cottage in 1949 on the southwest shore of Otty Lake, just between his buddies, Clarence Duncan (Mutual Life Insurance agent in Perth) and Ed Grainger (Grainger's Garage on Gore St.).

Many parades back and forth took place to many parties. Mom stayed at the cottage along with us kids all summer from late June to after the Perth Fair week-end....quite a baker! In 2006, my husband, Merv Roberts, and I, Josie Rubino Roberts, had most of the cottage torn down and replaced with a winterized retirement home on the same footprint....with loads of memories for many years to come.

There is nothing as relaxing as the silence and calmness of Otty Lake. It also has special healing powers for whatever ails you....even cancer!

Hugs, Josie Roberts, Dunc's Point

RUBINO BREADED CHICKEN

Serves four to six

Breeding: 2 eggs mixed with 1 tsp minced garlic (for dipping)

In bowl, mix 1-1/3 cups bread crumbs + 2/3 cup parmesan + parsley (2:1 mix)

Method: Slice chicken breasts(4) (easier if partially frozen) & pound until thinner.

Heat olive oil (1 cup) in big frypan (add more later as needed). If oil begins to smoke, you have ruined / overcooked it, so start again.

Dip chicken in egg mixture, then bread crumbs and fry lightly, draining on paper towels.

Keep warm in low-heated oven until the rest of the meal is ready. In the Rubino family, it is traditional to have this recipe, using veal scallopini (thin), on Boxing Day as a real treat....yummy!

Josie Rubino Roberts, Dunc's Point



Ruby Island Celebrations

Ruby Island, one of the privately owned Otty Lake islands, was named Ruby because the setting sun made the lichens on the cliff shine ruby red. Over the years, the Ruby Island summer home of Jim and Janet (Farmer) Coward has often been the setting for an elaborate celebratory meal recognizing a special historical musical anniversary.

Following are excerpts from a six course meal prepared and served on Ruby Island in 2010 by the Cowards and Friends celebrating the 400th anniversary of Monteverdi's Vespers of 1610. The recipes were taken from L'Arte di Ben Cucinare by Bartolomeo Stephano, 1672.

..... 2nd course...PRIMO SERVITIO DI CUCINA (First course from the kitchen) Meatloaf made of turkey, parmesan, ricotta, marzipan, candied citron, beef marrow, and a little lardo (Italian cured fat back) and eggs. Form this into an interesting shape (a lion is suggested) and bake in a medium oven. Serve with a sauce of egg yolks, butter and sugar, beaten over a low fire. Mix in some grated lemon rind and a little genuine cinnamon. Sprinkle with cassia.

And the meal continued to the finale

6th course ...TERZO SERVITIO DI CREDENZA (Third course from the sideboard) Pistachios in the shell · Quince paste · Sour cherry preserves
Torrone · Turkish coffee





COTTAGE 'WIENER CROWN

This is a simple variation on a very elegant theme, translated to simple cottage preparation and perfect for children's birthday parties.

Take 2 packages of hot dogs or chicken wieners. Arrange in a standing circle with the assistance of tooth picks to form a "crown" of hotdogs. Bake in the oven until cooked. At the same time, cook enough french fries to fill the inside of the crown for an impressive party treat! Use sausages or Pogos on sticks upside down as a variation.

Cooperative Summer Camp, Bishop's Way

PAN-SEARED OVEN-ROASTED PORK TENDERLOIN

Season the tenderloins up to 30 minutes before cooking. The recipe will work in a nonstick or a traditional skillet. A sauce can be made while the tenderloins rest (recipe follows).

Serves 4 to 6

2 Pork tenderloins, (12 to 16 ounces each), trimmed
1 tsp kosher salt • 3/4 tsp ground black pepper
2 tsp vegetable oil

Preheat oven to 400 F. Sprinkle tenderloins evenly with salt and pepper. Heat skillet over medium-high heat until smoking. Place tenderloins in skillet; cook until well browned, rotating until all sides are browned. Transfer tenderloins to rimmed baking sheet and place in oven on middle rack, roast until internal temperature registers 135 to 140 F, 10 to 16 minutes. (Begin sauce in same skillet). Transfer tenderloins to cutting board and tent loosely with foil, let rest until internal temperature registers 145 to 150 F, up to 10 minutes. Cut crosswise into 1/2-inch-thick slices, arrange, then spoon sauce over; serve immediately.

Dried Cherry-Port Sauce with Onions and Marmalade

1 tsp vegetable oil • 1 large onion, halved in slices 1/3 inch thick
3/4 cup Port • 3/4 cup dried cherries • 2 Tbsp orange marmalade • 3 Tbsp unsalted butter • salt and ground black pepper

Add oil to still-hot skillet, swirl to coat, and set skillet over medium-high heat; cook onion, stirring frequently until softened and browned (if browning too quickly, add 2 tablespoons water) While pork is resting, set skillet over medium-high heat and add port and cherries; simmer until mixture is slightly thickened, 5 minutes. Add any accumulated pork juices and simmer until reduced to about 1/3 cup. Take off heat, whisk in orange marmalade and butter, one tablespoon at a time. Add salt and pepper.

Steve Abbott, Three Bay Road

COCONUT LIME SHRIMP SKEWERS

1 Tbsp minced fresh ginger • 1 Tbsp minced garlic
1 Tbsp freshly grated lime zest • 1 Tbsp fresh lime juice
1 can (14 oz.) coconut milk
2 pounds large shrimp (26 to 30 per lb) peeled and deveined • 1/4 tsp kosher salt
Fresh lime wedges for squeezing
1/2 cup toasted, sweetened shredded coconut

In a medium bowl, combine ginger, garlic, lime zest and juice, and coconut milk. Add shrimp, tossing to coat, and chill, covered at least 1 hour and up to 1 day.

Meanwhile, soak skewers in water. Prepare a grill for high heat (450 to 550; you can hold your hand 5 in. above cooking grate only 2 to 4 seconds.) Push 2 or 3 shrimp onto each skewer in a “C” shape (through each end); cook, turning once, until flesh has just turned pink and is slightly charred, about 3 minutes on each side.

Arrange skewers on a serving platter and sprinkle evenly with salt, a squeeze of lime juice, and coconut. Serve with extra lime wedges on the side.

Steve Abbott, Three Bay Road



WINNING CHILI

"Most flavourful" at the yearly Chili Cook-Off at the Swan on the Rideau.

6 slices of bacon • 2 pounds ground veal
1/2 pounds ground pork • 1 large onion, chopped
1 large green bell pepper, chopped
4 cloves garlic, finely chopped • 3/4 cup chili powder
Salt to taste • 2 Tbsp ground cumin
2 tsp paprika (used smoked) • 2 tsp dried oregano
2 Tbsp tomato paste • 2-ounce bottle amber beer
2 Tbsp unsweetened cocoa powder
14-ounce can whole plum tomatoes, crushed by hand
2 cups low-sodium beef broth, plus more if needed
12-ounce cans black beans, drained and rinsed (use 2 cans, up to your taste) • 1 Tbsp hot sauce. (Used Seracchi brand)

Cook the bacon in a large saucepan or Dutch oven over medium heat until crisp, 6 to 8 minutes per side. Drain on a paper towel-lined plate and let cool, then crumble and set aside. Pour off all but 1 Tbsp of the bacon drippings from the saucepan (reserve the drippings). Increase the heat to medium high, add the veal and pork and cook, breaking up the meat with a wooden spoon, until browned, about 8 minutes. Transfer to a plate using a slotted spoon. Heat 1 tablespoon of the reserved bacon drippings in the saucepan over medium-high heat. Add the onion and bell pepper and cook, stirring until soft, about 5 minutes. Add the garlic and 1 teaspoon salt and cook 2 minutes. Add the chili powder, cumin, paprika, oregano and tomato paste and cook, stirring, until the tomato paste is brick red, about 6 minutes (add a splash of water if the mixture begins to stick). Add the beer and simmer until almost completely reduced, about 3 minutes.

Stir in the veal and pork and any juices from the plate; add the cocoa powder, bacon, tomatoes, beef broth and beans and bring to a simmer over low heat. Cook, stirring occasionally, until the chili thickens slightly, about 1 hour and 30 minutes. Stir the hot sauce into the chili and season with salt. Add some beef broth if the chili is too thick. Add heat if you feel that it is not too hot and salt to taste.
Chris Harrison, Otty Lake SW Shore

MOROCCAN VEGETABLE STEW

A vegetarian meal to be served with couscous

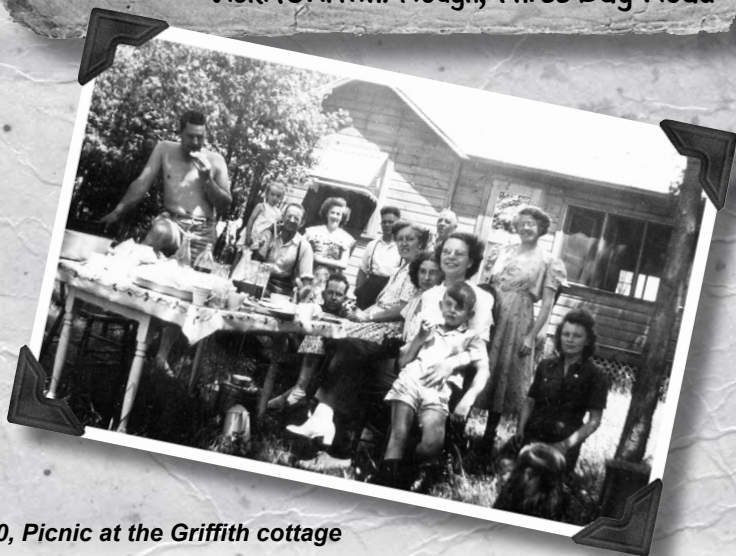
4 carrots • 1/2 rutabaga • 3 onions • 1/2 small cabbage
2 Tbsp butter • 1/2 cup pitted prunes
1/2 tsp each turmeric & cinnamon
1/4 tsp ginger & pepper • 2 Tbsp flour
2 cups vegetable stock
1 (can 540 ml) chick peas, drained
1 (can 540 ml) tomatoes with juice

Peel & cut carrots & rutabaga. Cut onions into wedges. Cut cabbage into large chunks. In a large saucepan or a Dutch oven melt butter over med. heat. Cook carrots, rutabaga, onions, prunes, spices & pepper for 10 min. stirring occasionally.

Stir in flour & mix well.

Stir in cabbage, stock, chick peas & tomatoes. Bring to a boil. Reduce heat, cover & simmer, stirring occasionally for about 40 min. until the veggies are tender. Smush the prunes with the back of a fork for a rich colour.

Vicki (Griffith) Hough, Three Bay Road



1950, Picnic at the Griffith cottage

PARSNIP & BACON FETTUCINE

10-14 slices of bacon
1 handful of rosemary
4 knobs of butter
2 cloves of garlic, finely sliced
3 parsnips
455g fettucine
3 good handfuls of grated parmesan cheese
Sea salt and fresh ground black pepper

In a large, non stick pan fry the bacon and rosemary in half of the butter for 2 minutes, then add the garlic and parsnips. Cook for a further 3 minutes on a medium heat, until the bacon is lightly golden and the parsnips have softened nicely. Cook the fettucine in salted boiling water, then drain, reserving a little of the cooking water. Mix the pasta with the parsnips and bacon and stir in the rest of the butter and the cheese, adding a little of the cooking water to loosen the mixture and make it creamy and shiny. Season to taste. Serves four.

Ghislaine Saucier, Three Bay Road



Pitch In 2012

OTTY LAKE NORTH SHORE CRAB CAKES

1 cup flour • 1 tsp curry powder • 1 tsp ground cumin
1 tsp ground ginger • 1 tsp cayenne pepper
1 Tbsp salt

1 lb. crabmeat drained (press out as much liquid as possible)

2 eggs • 1/4 cup red pepper diced
1/2 cup green onion, finely chopped
1/4 cup mayonnaise
1 Tbsp Dijon mustard
salt and pepper to taste

2 Tbsp vegetable oil
2 Tbsp unsalted butter

In a mixing bowl, combine flour, curry powder, cumin, ginger, cayenne pepper, and salt. Mix thoroughly and reserve.

Combine the crabmeat, eggs, pepper, onion, mayonnaise, mustard, salt and pepper. Refrigerate the mixture for 30 minutes. Form into patties and reserve. If you find the mixture is too liquid, add bread crumbs or Panko.

Preheat a large sauté pan over moderately high heat. Add the oil and butter, then heat until frothy. Dip each crab cake into the seasoned flour to completely coat then immediately cook in hot sauté pan for one to two minutes per side until golden brown. Serve warm.

Shari Beattie, Lakewood Road

Otty Lake Park to Camp Shomria

Between 1900 and 1910 some summer cottages and other structures were beginning to appear on the north shore of Otty Lake. One was a commercial establishment, the Connaught Hotel, also known as the Bungalow Inn and later the Otty Lake Park. Perth people came to these places for picnics, boating and swimming as it was easily accessible by road from Perth.

By the 1920s there was a lively scene on the north shore, surrounding the Otty Lake Park. Social events were staged there and there were guest cabins, a snack bar and gasoline facilities for boats. The ice cream stand was a favourite destination for children. In the 1930s and 1940s many well-known bands played there for Saturday night dances and baseball games. In 1942 the Otty Lake Park was sold to the Zionist Camp Association and the property became Camp Shomria which still operates today.



DESSERTS



Photo: Perth Museum files courtesy of Annie Dalton.



ZUCCHINI LEMON BREAD

A delicious treat with a cup of tea! A great loaf to have on hand for when people drop in for a visit. When making this bread, I often double the recipe and put the second loaf in the freezer for another day!

2 zucchini (1-1/2 cup grated zucchini)
1 lemon • 1 cup whole wheat flour
1 cup all purpose flour • 2 tsp baking powder
1/2 tsp baking soda • 1/2 tsp salt
1/4 tsp cinnamon • pinch of allspice
3/4 cup brown sugar • 1 egg
1/2 cup milk • 1/2 cup vegetable oil
1/2 cup chopped nuts or raisins

Preheat oven to 350F. grease a 9x5x3 inch loaf pan. Grate unpeeled zucchini and then place shredded zucchini on a kitchen cloth and wring out all moisture. Dry on paper towels and measure out 1-1/2 cups. Finely grate lemon peel and squeeze out juice.

Measure all the dry ingredients into a large bowl. Stir until well blended. Beat egg with milk, oil and 2 Tbsp lemon juice. Pour into the centre of the flour mixture. Immediately add zucchini, lemon peel, nuts (raisins) and stir with a fork just until all the ingredients are moistened. Mixture will be very thick. Turn into pan. Smooth the top and bake in the centre of a pre-heated oven for 55-60 min. or until tester comes out clean.

Remove from the oven and set the pan on a rack to cool for 5 to 10 min. Then run a thin knife around the sides to loosen the cake from the pan. Turn loaf out onto the rack and let cool completely before cutting.

Bake ahead - Flavour is better the second day.

Karen Hunt, Kerr Road

TUKKI DESSERT (BUTTERSCOTCH PUDDING)

2 Tbsp butter • 1/2 cup sugar • 1 cup flour
1 tsp baking powder • 1/8 tsp salt • 1/2 cup milk
1/4 tsp vanilla • 1 cup brown sugar • 1/2 hot water
1/4 tsp vanilla • Shredded coconut • Chopped walnuts
Chopped maraschino cherries

Cream butter and 1/2 cup of sugar together. Mix together flour, baking powder and salt. Mix together milk and vanilla. Alternately add flour mixture and milk mixture to creamed butter and sugar, beginning and ending with flour. Place in a loaf pan.

Boil together brown sugar, water and vanilla and pour over the batter. Sprinkle top with shredded coconut, chopped walnuts and chopped maraschino cherries. Bake at 350F. for 30 min. Serve warm with vanilla ice cream.
Serves 5-6

Jann Atkinson, Jessup Street



The Hal Burns Orchestra. This photo taken at Hal Burns' cottage on Otty Lake during the 1920s. Front row: Bandmaster Alf Keays, Mrs. Hal Burns and son Bobby, Flo Cleaver, Caleb Strong. Second row; James Lunn, Howard Poole, Harry Gould. Back row; Miller Cameron, Bert Young, Earnie O'Heare, Hal Burns, Al Callely, Norman Lessard, Bill Brumbly.



YOGURT BLUEBERRY MUFFINS

Together, mix:

1/2 cup margarine, softened • 1 cup yogurt, plain
2 eggs • 3/4 cup sugar

Together, mix dry ingredients:

2-1/2 cup flour • 2 tsp baking powder
1 tsp baking soda • 1/2 tsp salt

Add dry with wet ingredients until folded fully. Add 1 cup of frozen big blueberries or raspberries, until blended.

Scoop into one dozen muffin tin cups (quite large muffins)
And bake at 350 for 19-20 min. Let cool 15 min. before disturbing.

Josie Rubino Roberts, Dunc's Point



*The Bromley Cottage
(The B's Nest) on Robins Lane*

Ice Storm of '98

The ice storm of January 1998 affected more Canadians than any other weather event, with over four million people losing electrical power. In rural Lanark County, freezing rain encrusted trees which snapped and brought down power and phone lines. While conditions varied, many on Otty Lake were without electricity or telephone for nine days or more. People had to cope with no central heating, no water for flushing toilets, extended school closures and local stores running out of "essentials" like batteries. But many remember the sense of community that prevailed as neighbours helped each other clear driveways of fallen branches, shared generators, relayed news, and shared their heated homes, showers and hot meals with friends and family. Almost twenty years later, evidence of snapped branches and split trees can still be seen in the area.

MAPLE OAT SQUARES

1/3 cup butter • 1 cup of pure maple syrup
2 cups of quick cooking rolled oats
1/4 cup of wheat germ • 1/4 cup of chopped walnuts
1 egg

In medium saucepan, bring butter and syrup to a boil over medium heat, stirring constantly. Continue cooking for 3 minutes. Remove from heat and add remaining ingredients; mix well. Spread evenly in greased 9 inch square pan. Bake at 375F for 15-20 minutes or until lightly browned. Cool and cut into squares. Makes about 2 dozen.

Tressa Oliver, Lakewood Lane

Physical Factoid

The Otty Lake watershed lies on the edge of the Frontenac axis of the Canadian Shield. So steep slopes, thin soil cover, rock outcrops and poor drainage are common, especially at the south-west end of the lake. Most of the thin layers of silt, sand, gravel and organic material covering the bedrock in the Otty Lake watershed were deposited by glaciers.

OLD-FASHIONED BAKED RICE PUDDING

1/2 cup of long grain rice • 2 cups of milk/cream
1 cup of water • 1/2 Tbsp of butter
1/3 cup of sugar • 1/2 tsp of nutmeg
1/2 tsp of salt • 1/3 cup of raisins - optional

Stir all ingredients (except raisins) together in a buttered 1-1/2 quart casserole.

Bake in a slow oven (300F) for 1 hour without disturbing the rice.

Reduce temperature to 250F and continue baking for 1-1/2 hours more.

Add raisins 1/2 hour before removing from the oven.

You can also sprinkle either cinnamon or more nutmeg over the top just before the pudding finishes baking.

Ghislaine Saucier, Three Bay Road

Boat Launches

Two boat launches on the lake have come and gone. One was a private venture of the Carson family, it closed in 1983. Another existed at the marina on the south shore, but disappeared when the store was converted to a private dwelling. The one remaining boat launch is managed by Tay Valley Township, and can be accessed from the Elm Grove Road.

OATMEAL COCONUT COOKIES

1 cup shortening • 3/4 cup of pure maple syrup
1 egg • 1 - 1/2 cups of flour
1 tsp baking powder • 1/2 tsp baking soda • Salt to
taste • 1 - 1/4 cups of oatmeal

1 cup of coconut

Mix ingredients in order given. Drop by spoonfuls on
a greased baking sheet.

Cook in a quick oven of 400F, for 10-12 minutes.

Tressa Oliver, Lakewood Lane

COTTAGE COOKIES

1 cup margarine • 1 cup sugar • 3/4 cup brown sugar
2 eggs • 1 tsp vanilla • 2 cup flour • 1-1/2 cup oats
1 tsp baking soda • 1/4 tsp salt
2 cups Rice Krispies • 1-1/2 cup chocolate chips

Beat margarine, sugars and eggs together. Mix in
other ingredients. Batter will be stiff. Drop onto
greased sheets. Bake at 375 degrees for 8-12
minutes. Best underbaked. Makes five dozen.

This recipe, aka Oatmeal Chocolate Chip Crisps, was
a winner in a Cottage Life Magazine contest. The first
time I made them was for a family gathering at our
cottage one summer. They didn't last until dessert,
so I guess they were appreciated, so I've called them
Cottage Cookies ever since.

Barb Hicks, Otty Lake Southwest Shore



This is a story from my mother, Joan Farmer, who would visit her Aunt Harriet on Miller Bay Road as a young girl in the 1930's. Here is her story:

We drove from Arnprior to Perth and Oddy Lake, probably every third Sunday throughout the summer, over what my sister and I called "airplane bumps" around Innisville, bumps in the road which made us laugh when my father would speed up for the effect. My mother always brought some baking, walnut slices or date squares (see recipes opposite page).

Aunt Harriet would have a dessert made from egg yolks, either a custard or custard sauce on fruit. The yolks were available at the Wampole's Milk of Magnesia factory in Perth - they only used the whites in the magnesia they made. As Aunt Harriet had been a Dietician (Sick Kids) and a good cook, a typical meal would be cold ham, wonderful tomatoes, and corn on the cob.

Story and photos submitted by Joan's daughter, Charlotte Youngson, Dunc's Point



WALNUT SLICES

Base:

1/2 cup soft butter • 1/2 cup packed brown sugar
1 cup sifted flour • Cream butter and sugar till fluffy, work
in flour until smooth. • Pat into 9" pan and bake at 350 F
until golden about 12 minutes.

Walnut Topping: 2 eggs • 1 cups packed brown sugar
1 tsp vanilla • 1 Tbsp flour • 1/4 tsp salt • 1/4 tsp
baking powder • 1-1/2 cup chopped walnuts
Increase oven temperature to 375 Degrees.

Beat eggs; add rest of ingredients in order given.

Spread on base. Bake for 20 minutes.

When cold cut into squares or bars. Bake in 350 degree
preheated oven for 30 minutes or until golden. Let cool and
cut into squares.

Charlotte Youngson, Dunc's Point

DATE SQUARES

Filling:

3 cups chopped pitted dates
1 cup water • 1/4 cup packed brown sugar

Crumb Layer:

1-1/2 cup rolled oats • 1 cup all purpose flour • 3/4 cup
brown sugar • 1/2 Tbsp baking powder • 1/4 tsp salt •
3/4 cup cold butter, cut into bits

In saucepan combine dates, water, and 1/4 cup brown
sugar. Cook, stirring, over medium heat for 8 to 10 minutes
or until dates form a smooth paste. Let cool.

In mixing bowl, combine rolled oats, flour, brown sugar,
baking powder and salt. Cut in butter, using pastry cutter
or fingers to make coarse crumbs. Press crumb mixture in
bottom of 8" square baking pan. Spread evenly with date
filling. Sprinkle with remaining crumb mixture, pressing
down lightly. Bake in 350 F preheated oven for 30
minutes or until golden. Let cool and cut into squares.

Charlotte Youngson, Dunc's Point

CRANBERRY SCONES

Preheat oven to 350 F.

2-3/4 cups of flour • 4 tsp baking powder

1/2 tsp baking soda + salt...

Mix all this in a measuring cup and set aside

1/2 cup butter ... break cold butter in pieces (the colder the shorter)*

Tip: grate the cold butter into flour pieces

Then add the above dry ingredients and mix and mix until it all resembles small peas

1/4 cup yogurt or buttermilk • 1 egg

1/2 cup sugar Mix these last 3 ingredients

Blend wet and dry ingredients together and pat into two balls (use extra flour if sticky). Be gentle (these are really tea biscuits)

1 cup dried cranberries. Blend in the cranberries.

On parchment paper on a cookie sheet, place the two balls and press down to make them evenly 1/2 to 1" thick. Score/slice them diagonally to semi-cut them so they pull apart easily. Bake at 350 F for 17 -20 min.

Optional Brush (uncooked) scones with egg white and sprinkle with toasted almonds ...or just good old butter!

Variation: Carmelized Onion Scones instead of cranberries
...Yummy with soup!

Stir fry one giant sweet onion (sliced and diced) in 2 Tbsp oil for 15 min. Stir into onions 1 Tbsp Balsamic vinegar + 1 Tbsp brown sugar and cook for 10 min. more

Refrigerate (or make the day ahead)

Add onion mixture to yogurt/egg mixture described above before adding dry mixture. Then follow remaining instructions as above but without the cranberries

Enjoy!

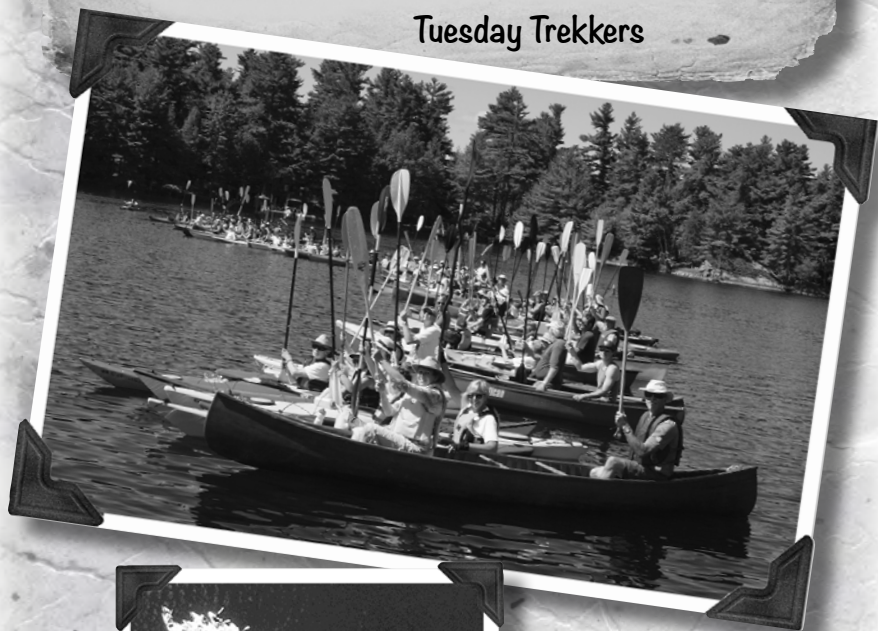
Tuesday Trekkers

FEATHER LIGHT TEA BISCUITS

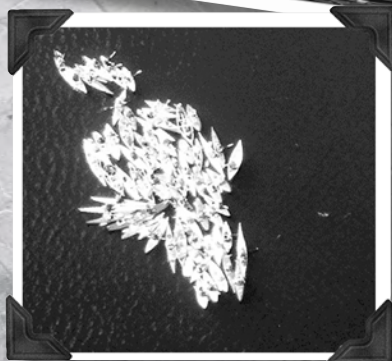
3 cups flour • 2 Tbsp baking powder
1/2 tsp baking soda • 3 Tbsp white sugar
1/2 cup shortening • 1/2 cup butter or margarine
1 cup buttermilk

Sift dry ingredients together and cut in shortening and butter. Add milk to make a soft dough and place on a floured board. Roll out 1/2" thick and cut with floured biscuit cutter. Place on a greased baking sheet and bake at 450 F. for 10-12 min.

Tuesday Trekkers



Paddlepower 2015



Paddlepower 2013



This well was located to the left of the lane from John Watts seen from the lake. It served a number of the cottages along the north shore. A well-beaten path between cottages and shore led from at least as far as the

Stone's cottage to this well. It may have been John Watts source of water for his house. The pole lying across was made from a sapling with a parallel stem to form a hook on which you hung your pail to dip into the well below. It was the main source of the drinking water during the first two decades of this century for the Stones, the Devlins, the Consitts, the Farmers, the Macnabs and Edward Watts family who had cottages and or tents along the north shore. After you walked the path in the fashions of that time you needed refreshments and Christine (Farmer) is helping Bessie to get some in this picture.

From the memories of Bill Farmer, c.1910

TELEGRAPH HOUSE OATCAKES

1/2 cup boiling water • 1/2 tsp baking soda
1 cup sugar • 2 cups rolled oats
2 cups flour • 1 tsp baking powder
1 tsp salt • 2 cups of branflakes
1 1/4 cup shortening

Combine the boiling water and soda and let stand until cool. Combine the dry ingredients and then cut in 1 1/4 cups of shortening. Add water and baking soda mixture. Roll out thinly on floured board. Bake at 375 F. for 20 - 30 min. until golden brown. Great with Brie or any soft cheese.

Tuesday Trekkers



*Carson's Bay 1959. Bob Bromley,
Ken Carson, John Carson, David Bromley.*

An Otty Lake News column appeared regularly in the Perth Expositor newspaper, describing in glowing terms the advantages of the lake, and detailing who was staying at the various cottages and their activities.

Otty Lake News

From a 1895 column:

"It is now many months since any news appeared in the Expositor from this locality, which is destined, within the next few years, to become Perth's popular summer resort. Here we are only four miles from Perth -close enough almost to reach a summer home in time for lunch and return to business, and, up to the present few Perthites have seen the beauties and advantages of this superb lake.... and the beauties of Otty are gradually revealing themselves to the eyes of our citizens.Mr. Rock is the most successful Waltonian on the lake. Last Monday he and Mrs. Rock landed fourteen bass in Mr. Miller's Bay. ... Messrs. Cordick and Sons, who are operating the mica mines at No. 6 have a busy place at Burgess Lodge. They are turning out a good quality of mica and and in fair quantities, eight or ten men being employed constantly Mr. Isaac Kenyon, who owns about 1000 acres of land, has his hay cut and nicely saved.....Mrs. Mary Miller, who was stung on the arm by a wasp a week or more ago, and who was threatened with blood poisoning, is now almost recovered."

Otty Lake News

From a 1904 column:

"The campers and cottages greatly enjoy the refreshing waters for bathing, and during the summer many have learned the art of swimming. As a rule bathing is indulged in voluntarily, but last Wednesday two young ladies, a Kingstonian visiting at Bethshan, and another lady of the same resort, were standing on the edge of the wharf admiring the beauties of the placid waters, the rock bass and minnows swimming about at their feet, the luxuriant growth of trees on the numerous islands and generally drinking in the exhilarating country air. One of the young ladies, who was in a poetical frame of mind, gave vent to her feelings in reciting some of Sir Walter Scott's works and had proceeded well into that beautiful poem, *The Lady of the Lake*, arriving at the line "Ill fared it then with Roderick Due" - ue -ue -screach - help - Oh - He - Ede - when the wharf tilted and the two ladies were precipitated into the water up to their necks. The cries for help brought Mr. Cordick and his men to the scene but the young ladies had scrambled to shore unassisted, and now they are content with star gazing from the more secure footing on the shore."



Friends at a cottage they called Bachelor's Inn, Otty Lake, 1920

CRANBERRY NUT BREAD

2 cups all purpose flour • 1-1/2 tsp baking powder
1/2 tsp baking soda • 1 tsp salt
1 cup of brown sugar • 1/4 cup of oil
3/4 cup of orange juice • 1 Tbsp grated orange peel
1 large egg well beaten • 1/2 cup of chopped walnuts
1 cup of chopped fresh cranberries sprinkled with
sugar

Preheat oven to 350 degrees.

Sift the flour with all the dry ingredients.

Combine the orange juice, orange rind, egg, and oil. Mix well. Pour wet ingredients into dry and mix enough to dampen. Fold in chopped nuts and cranberries. Pour into a 9-inch greased loaf pan.

Bake at 350 degrees for 1 hour.

Jessica Arseneau, MacGowan Lane



LEMON POUND CAKE

1 pkg Duncan Hines lemon cake mix
1 pkg Jello lemon instant pudding mix (4 serving size)
1/2 cup oil • 1 cup water • 4 eggs

Use a beater to blend all ingredients and beat 2 min. at medium speed. Line 3 loaf pans with foil. Tip: shape foil on inverted pan first, then set in pan. Divide batter evenly between 3 pans.

Bake at 350F 30-40 min until toothpick comes out dry. Remove loaves in foil from pans and place on racks. Cool 5 min. Gently peel back foil from edges.

Glaze: In a small bowl stir together
1/2 cup white sugar • 3 Tbsp lemon juice

Drizzle juice over warm loaves, spreading with the back of the spoon. Make 3 passes, allowing liquid to soak in. Cool and then package. I fold the foil back up along the edges and slide the loaf into a plastic bag. They freeze well for later use.

Jay Hendry, Lakewood Lane



Picnic at Otty Lake, 1908

AL PEDLEY'S OLD FASHIONED DATE SQUARES

This was a recipe of my Dad's, who owned our cottage for 63 years.

2 cups chopped pitted dates • 1 cup water
1 1/4 cups brown sugar, divided • 1 Tbsp lemon juice
2 tsp vanilla • 2 1/2 cups all-purpose flour
1 1/2 cups large-flake oats • 1 tsp lemon zest
1/2 tsp salt • 1/4 tsp baking powder
1 cup unsalted butter, at room temperature

Preheat oven to 350F. Lightly spray an 8 × 8-in. glass or metal baking pan with oil and line with overhanging parchment.

Combine dates with water in a medium saucepan over high. Boil, then reduce heat to medium-low and simmer gently, stirring occasionally, until thick, 5 to 6 min. Remove from heat.

Stir in 1/4 cup brown sugar, lemon juice and vanilla. Let stand to cool slightly.

Stir flour with remaining 1 cup brown sugar, oats, lemon zest, salt and baking powder in a large bowl. Add butter. Work butter into oat mixture, using your fingers, until mixture is crumbly.

Spread half of oat mixture evenly over bottom of prepared pan. Press down gently to make a crust. Scrape date mixture over crust. Spread evenly to the edges. Sprinkle remaining oat mixture evenly over date mixture, pressing down lightly.

Bake in centre of oven until top is golden brown, 40 to 45 min. Transfer to a rack and cool completely in pan, about 1 hour. Slice into 16 squares. Squares keep well at room temperature up to 3 days or frozen up to 1 month.

Joan Perdue, Sunset Drive

SHIRLEY CAMPBELL'S CARROT CAKE

Shirley has made this world class carrot cake for every one of the Baxter Lane BBQs and it's a real winner!

2 cups flour • 1 1/2 tsp baking powder
2 tsp baking soda • 1 1/2 tsp salt • 2 tsp. cinnamon
2 cups white sugar • 1 1/2 cups mazola oil • 4 eggs
2 cups grated carrots • 8 1/2 oz crushed pineapple, drained

Sift flour, baking powder, baking soda, salt and cinnamon.
Add sugar, oil, eggs and carrot. Mix well, add pineapple. Bake
in 13" x 9" pan at 350 degrees for 1 hour.

Cream Cheese Frosting

4 oz cream cheese • 1/4 cup butter • 2 cups icing sugar

Soften cream cheese and butter, beat until light and fluffy. Add
sugar and beat to blend. Spread and decorate with nuts.

Shirley Campbell, Baxter Lane



POOR MAN'S PUDDING

1 1/2 cups all-purpose flour • 1 Tbsp baking powder
1/2 cup white sugar • 1/4 cup vegetable oil
1 egg • 1 cup milk
2 cups brown sugar • 1-1/2 cups hot water
2 Tbsp butter, melted
1/2 cup raisins, (or more, I used frozen blueberries
and it was awesome)

Preheat an oven to 350 degrees F (175 degrees C). Whisk the flour and baking powder together in a small bowl. Beat the white sugar, oil, and egg together in a bowl until smooth. Stir in the flour mixture alternately with the milk. Pour into a 9-inch square pan. Dissolve the brown sugar in the hot water, then pour stir in the melted butter. Drizzle the syrup over the pudding. Bake in the preheated oven until the pudding firms and becomes golden brown on top, about 40 minutes.

Julie Campbell and Mike Johnson,
Otty Lake SW Shore



Miles Johnson in sea flea

MAPLE BUTTER TARTS

1/4 cup butter, softened
1/4 cup firmly packed brown sugar • 1 egg
1/2 tsp vanilla • 1/2 cup of pure maple syrup
10-12 unbaked tart shells

Cream butter and brown sugar until light and fluffy.
Beat in egg and vanilla. Blend in syrup.

Pour into tart shells.

Bake at 375F for 15-20 minutes, or until golden brown.

Makes 10-12 tarts.

Note: Double the recipe and use store bought tart shells (30 per pkg) for quick, efficient preparation.

Jay Hendry, Lakewood Lane

Richard and I help our next door cousins, David and Tressa Oliver, produce maple syrup each year on land bordering Otty Lake. This land was part of the original Oliver home farm. The syrup operation was originally started by Don Oliver and his brother-in-law Robert Hendry, and has now moved to the next generation. We bottle under the name of Oliver's Mapleworks.

BRAN MUFFINS

1/2 cup of soft butter or margarine
2 cups lightly packed brown sugar
2 Tbsp molasses
1/4 tsp salt
1 1/2 cups natural bran
3 tsp baking powder
2 3/4 cups all-purpose flour
2 cups sour milk
2 tsp baking soda
2 eggs, well beaten
Raisins or walnuts (optional)

Cream butter and sugar. Add molasses, salt, bran and baking powder. Stir soda into sour milk; add to dry ingredients, stirring only until combined.

Beat eggs and fold in. Bake at 350F for approximately 20 minutes. Cool in pan 5 minutes and remove. Makes 3 dozen medium muffins.

Kathryn Hull, Elm Grove Road, on behalf of her mother Margaret Campbell.

Margaret Campbell, as President of the South Lanark District of the Women's Institute, officiated at the commencement of the Otty Lake Women's Institute. She was a frequent guest speaker at the meetings.



The Otty Lake Chapter of the Women's Institute flourished for many years, with members drawn from homes on the lake and on the Scotch Line. The W.I., which was originally formed to promote pasteurization of milk, and education for farm wives and, later for the collection of local history, offered women the opportunity for socializing and hearing guest speakers. In 1990 the branch morphed into the Otty Lake Friendship Circle.



Margaret McEwen, first President of the Otty Lake Chapter of the WI. and Iris Allan, President, 1993



*WI executive for 1983 -1984
Mary McNamee,
Margaret McEwen,
Sue Bolton,
Dorothy Wilson,
Evelyn Publow*

CRISPY SHORTBREAD COOKIES

1 cup brown sugar • 1 cup white sugar
1 cup butter or margarine • 1 cup rolled oats
1 cup rice krispies • 1 cup oil

1 cup graham crumbs • 1 egg • 1 tsp baking soda
1 tsp cream of tartar • 1 tsp salt
3-1/2 cups flour

Combine above ingredients in order (first set, then second set). Use a mixer until batter gets stiff with flour. Roll into small balls and flatten with floured fork. Bake at 350° F for 15-20 min until golden brown.

Jay Hendry, Lakewood Lane

This recipe is a favourite from my late mother-in-law, Jean (Oliver) Hendry who lived seasonally and then permanently on Lakewood Lane, Otty Lake. She loved the water and would swim every day, weather permitting. She had numerous places around the property that she could sit to enjoy the view of the lake. She did not appreciate the chipmunks when they ate her cherry tomatoes! It was always special when our resident loon pair would cruise Echo Bay with young ones tagging along close behind. This recipe always gets great feedback. People are so curious about the "crunch" (Rice Krispies) and the flavour is enhanced by the graham crumbs.

THE KING'S RECIPE

1 cup butter, well creamed, add 1/2 cup icing sugar, then add 2 cups flour. When it becomes too difficult to beat into the butter mixture use your hands. Lightly flour a working surface. Roll or pat dough until it is about 1/3 inches thick. Cut with small fancy cookie cutters. Place on an ungreased cookie sheet. Decorate the top with a small piece of cherry or leave plain. Place on the top rack of a preheated 325 F oven & bake for about 20 min. Shortbread should be light on top & beginning to brown on the bottom. When cool enough to handle swirl in white sugar.

Vicki Hough (Griffith), Three Bay Road

My Father, Russell Griffith, purchased our cottage property on the North Shore in 1944. When he turned 80 he took over kitchen duties. The man who had never made so much as a sandwich took on the role with gusto.

His best known recipe was for his shortbread. Before Christmas he would make up to 90 dozen of these cookies. Then they would be delivered all over town.....to his doctor, the dentist, friends and many shipped off to family. The Courier heard of him so a dozen cookies were sent to the office. The following week the paper had a wee story about how tasty the shortbread were and named him Shortbread King of Perth.



Russell Griffith,
new cottage 1947



Fish and Wildlife Habitat Enhancement

Since 2013 the Otty Lake Association has partnered with the Rideau Valley Conservation Authority to enhance habitat for the fish and wildlife in the Otty Lake watershed.

During the Sept. 21, 2015 Fish and Wildlife Habitat Enhancement Phase III initiative, 49 spawning beds, 75 cornerstones, 9 brush bundles were installed, and 8 wood duck nesting boxes and 7 swallow boxes were delivered to specified locations around the lake. 27 Otty Lake volunteers (for a total of 189 volunteer hours) assisted with the project on September 21st 2015.

Seaflea Muffins

The Mini Max SeaFlea was a popular boat among Otty teenagers in the 50's and 60's. It was the forerunner of the Personal Water Craft, in a day without PC's and mobile devices. A Popular Mechanics article promoted the craft as "most boat for the least amount of time and money, a father and son weekend project costing \$20". Otty neighbour, Josh Auer acquired and shared the plans. During a winter build, Dad and I worked in the confines of our cool cramped Perth basement. One Saturday morning, Mother (Jean Oliver Hendry RN) had risen early and baked our favourite raisin bran muffins before volunteering at a Perth Town Hall Inoculation Clinic.

The cutting, gluing and assembling of the seaflea complete, we needed a warm environment in which to fiberglass the seams. Mother's absence gave us the opportunity to move the boat to the kitchen table! It was our first experience with fiberglass resin and the strong fumes! Little thought had been given to the muffins cooling on the nearby counter. The smell of fiberglass permeated the house and of course the muffins, rendering them inedible. Mother was not at all amused. The seaflea was launched at our Lakewood Lane cottage and provided many years of enjoyment. Like the plans, it was "handed down" to others. Peter Cavers, I believe, was the last owner.

J. Richard Hendry, Lakewood Lane

FRESH FRUIT CHEESE TARTS

24 (2 or 3 inch) baked tart shells (I use the frozen prepared ones from the grocery store)
1 pkg softened cream cheese (250g)
1 can (Eagle Brand if you wish) sweetened condensed milk
1/4 cup lemon juice
1-1/2 tsp vanilla
Fresh fruit for garnishing

In an electric mixer beat cream cheese until fluffy, then add condensed milk and blend. Stir in vanilla and lemon juice. Blend until smooth and creamy. Spoon equal portions into shells. Chill in the refrigerator until set. Garnish before serving with any fresh fruit like raspberries, blueberries, strawberries, kiwi, cherries, clementines.... Makes 24 small tarts.

This recipe is great at the cottage and a nice summer dessert.

Otty Lake has been a place we have celebrated many occasions, happy and sad. We are descendants from the Kenyon clan and feel eternally grateful to be stewards of the land by the lake.

Robert and Louise Pokorny- Arseneau,
MacGowan Lane

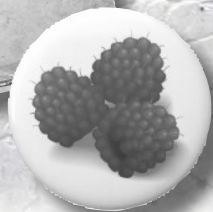
PHILLY FRUIT CLOUDS

1 (8 oz.) package of cream cheese softened
1/2 cup of sugar
1 Tbsp of lemon juice
2 tsp of zested lemon peel
1-1/2 cup freshly whipped cream
Assorted fresh fruits

Combine softened cheese, sugar, lemon juice and peel, mixing well until blended. Fold in 1 cup of whipping cream, leaving the remaining whipping cream to the side. With back of spoon, shape the mixture on wax paper lined cookie sheet to form 7 - 10 shells. Freeze if making in advance. Before guests arrive, fill each shell with fresh fruit, top with a spoonful of whipping cream. Serve and enjoy.

Gail Read, Sutcliffe Lane

This was a favourite of my mother's who loved to celebrate raspberry season. We would pick raspberries each day and store enough away in the freezer to allow us to make our annual double batch of jam. When we had sufficient raspberries stored, it was time to sample the juicy fresh berries on our cereal or for dessert. If company was expected, Philly Clouds could be made ahead and filled just before serving with our beautiful everbearing raspberries!



We live during the summers at 500 MacGowan Lane off Kenyon Road on the north shore of Otty Lake. My mother, Amy MacGowan Pokorny, celebrated her 75th birthday with a family party of 40 guests at her home, 520 MacGowan Lane. That was way back in 1992. There used to be a farm on the Scotch Line where one could pick raspberries. Now there is the golf course. It is located just past the Glen Tay Road. I prepared all the food myself. It was fun but tiring. The guests enjoyed the meal of salads, shrimp, meatballs, fruit, vegetables, rolls, etc. The hit of the party was the simplest of recipes - real whipped cream and freshly picked raspberries served in a beautiful crystal bowl! It took only minutes for the sweet and decadent dessert to disappear.

RASPBERRIES AND CREAM

1 or 2 pints whipped cream • Sugar to taste
As many raspberries as you can pick the day of your party. Whip cream, adding white sugar to taste. Place fresh raspberries in between layers of the cream in a beautiful glass bowl. Top the fruit with more cream and serve. Be very generous with both cream and fruit. This is no time to diet!

My mother's cousin recently reminded me in a letter of that lovely celebration and the meal enjoyed.

Robert and Louise Pokorny- Arseneau,
MacGowan Lane



*Dr. Grover Lightford unveiling BurgessWood sign in 2008
Photo: David Zimmerly*

Dr. Grover Lightford grew up cottaging at Otty Lake, and later practised dentistry in Perth. He and his wife Jean had a property at the end of Mile Point Road on the south shore of the lake, and was responsible for developing Trillium Point, which he later sold. He saw waterfront properties disappearing into private hands and wanted to create a residential community that would allow people to share ownership of lakefront land. Over the years he acquired three parcels of land, the largest chunk coming from Mrs. Anna McLaren who, with her late husband, William, had operated an apatite and mica mine. BurgessWood was given official approval in 1980. About half of the 400 acres is divided into 70 private lots, with another 228 acres remaining common land including a network of hiking trails and 400 m of shared shoreline.

MOM'S BUTTER TARTS

Combine and beat thoroughly:

1/3 cup butter, melted • 1/2 cup brown sugar
1/2 cup corn syrup • pinch of salt • nutmeg to taste
1 tsp lemon juice • 1 large egg

Place mixture in unbaked tart shells. (Use Mom's Pastry for best results!) Add a few Thompson's raisins or chopped walnuts to each tart.

Cook at 450° for 15 minutes. **WATCH CAREFULLY!**

Mom's instructions don't indicate the amount but I think the recipe makes one dozen.

Chris Thompson, submitted by her daughter,
Jane Thompson, Mile Point Road

My great grandparents, George W. Thompson and Isabella Jane McKerracher, bought our half acre on Otty Lake off Mile Point Road from Norman and Jennie Darou on February 8, 1918. The property sits on a small bay at the northwest end of the lake between the Hannas and the Hays. It's opposite Conlon's Island and the point we still call Sandy Patterson's.

1936 - Fred Thompson walking, Evelyn Thompson standing on right



MOM'S PASTRY

(makes pastry for 2 x double-crusteds pies)

5 cups flour • 1 Tbsp salt
1 lb shortening at room temperature (Mom used Crisco)
2 Tbsp vinegar • 1 large egg • water

Sift flour and salt. Cut in shortening. Mix vinegar in cup. Fill cup with water. Mix egg into water. Add liquid and stir just to mix. Don't overwork. Form into four balls. Chill slightly for easier handling. Dust rolling surface with flour then roll out to about 1/8th of an inch. (Dough can be kept in the fridge for a couple of days or frozen for later use.)

Chris Thompson, submitted by her daughter,
Jane Thompson, Mile Point Road



c. 1918 -
Fred Thompson,
Bella Thompson,
Evelyn Thompson,
Jean Buchanan,
Lawrence Thompson



1930's -
Stan and Margaret
Kirkland,
Fred Thompson

FROZEN CHOCOLATE CHEESECAKE

This recipe can be enjoyed year round and is very quick and easy to make. It is rich and smooth!

Crust

1-1/4 cup chocolate wafer crumbs
1/4 cup white sugar
1/4 cup margarine or butter melted

Cover bottom of a springform pan with waxed paper taped on bottom and re-assemble or use 9 inches x 13 inches dish. Mix above ingredients together and press into pan. Chill in freezer while making filling.

Filling

1 (8 oz.) (250 ml) package Philly cream cheese
1 can sweetened condensed milk
2/3 cup chocolate syrup
1 Tbsp instant coffee dissolved in 1 Tbsp hot water
1/2 pint (250 ml) whipping cream

Beat whipping cream in a separate bowl until thickened and set aside. In a large bowl soften cream cheese in microwave on low 60 seconds. Beat well with blender. Add condensed milk, chocolate syrup and dissolved coffee and beat well again. Fold in whipped whipping cream with mixer until very smooth. Pour over crust and freeze.

If springform was used, the next day loosen tape and wax paper, then remove spring collar. Slide the cake using wax paper onto a plastic cake storage container and keep frozen between servings.

Jay and Richard Hendry, Lakewood Lane

Camp Whispering Pines

Scouts Canada leases 25 acres of land (part of the RVCA's Mica Mines Conservation Area) in the southwest corner of Otty Lake in Tay Valley Township to provide land for Valley Highlands District's Camp Whispering Pines. The Camp was started in 1981. The Scout Camp lies between Otty Lake and the Long Lake Road. At first you could only access the Camp from the Narrows Lock Road but the road to the east was opened a year or two later. The property offers a unique range of habitat including aquatic habitat on Otty Lake, open field, wetland, lowland and upland forest which has all been maintained in a very natural way. In 2012 the Otty Lake Association partnered with Scouts Canada to hold a BioBlitz on the Camp Whispering Pines property.





Celebrating at the Lake

In the 1920s, Ed Code of Perth purchased a cottage lot severed from the Kenyon farm on the north shore of Otty Lake. It quickly became a popular gathering place for Ed to entertain his friends, and eventually court his future wife, Gwyneth Baker, a teacher at Perth Collegiate, who was new to town. Family lore has it that Nana fell in love with Otty Lake before she fell in love with Gramps, and when they married, she was determined that this was where her family would put down its roots. More land was purchased, additional cottages were built and bought, creating a legacy that is approaching its sixth generation and embracing roughly 100 descendants. Otty Lake has been the site of four Code family weddings to date—starting with Ed and Gwyn's twin daughters, Jane and Nancy, in June 1955, with an afternoon reception on the cottage lawn. A half-century later, the family gathered there again to celebrate their golden wedding anniversary.

Cousins, Judith Robertson (MacGowan Lane and Susan Code McDougall (Apatite Bay)

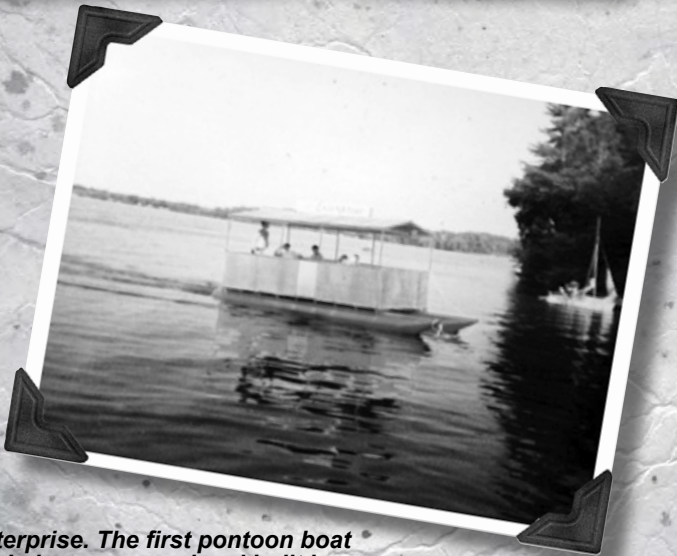
NUT BUTTER BALLS

This was a favourite recipe of Cathy's mom and dad, Joyce and Gerry Brind'Amour, and a perennial Christmas favourite.

1 cup soft butter • 1/3 cup granulated sugar
1/2 tsp salt • 1 tsp almond extract or 2 tsp vanilla extract • 2 cups sifted all purpose flour
1.5 cups finely chopped walnuts

Mix butter and sugar until very light and fluffy. Add salt, extract, flour and nuts and mix well. Refrigerate if necessary until easy to handle. Preheat oven to 350F. Shape dough into 1 inch balls. Place on ungreased cookie sheet. Bake 15 minutes until light brown. While cookies are warm, roll in mixture of granulated sugar and cinnamon. Makes 4 to 5 dozen.

Cathy and Tom Kari, Loon's Way



The Enterprise. The first pontoon boat on Otty Lake was owned and built by Arnold Carson. Photo c.1970

In the early 1970's the association sold T-shirts with this design.

Perfect night shirts for Heather and Emma Bromley, c.1994



RICKY SKAGGS CAKE

Ingredients:

2 cups flour • 2 eggs

20 oz. Crushed pineapple (undrained)

2 cups white sugar • 2 tsp baking soda

Mix all together by hand. Pour into greased 9 by 13 pan. Bake at 350 for 35 minutes.

Icing

8 oz. cream cheese • 1/2 cup butter

1 - 2 cups icing sugar • 1 cup chopped pecans.

I don't add the pecans and it is still delicious.

Donna Bell, Maple Glen

IRISH CHOCOLATE CAKE

1 cup boiling water
1/2 cup rolled oats. Mix and let cool.
1/2 cup margarine

Then add:

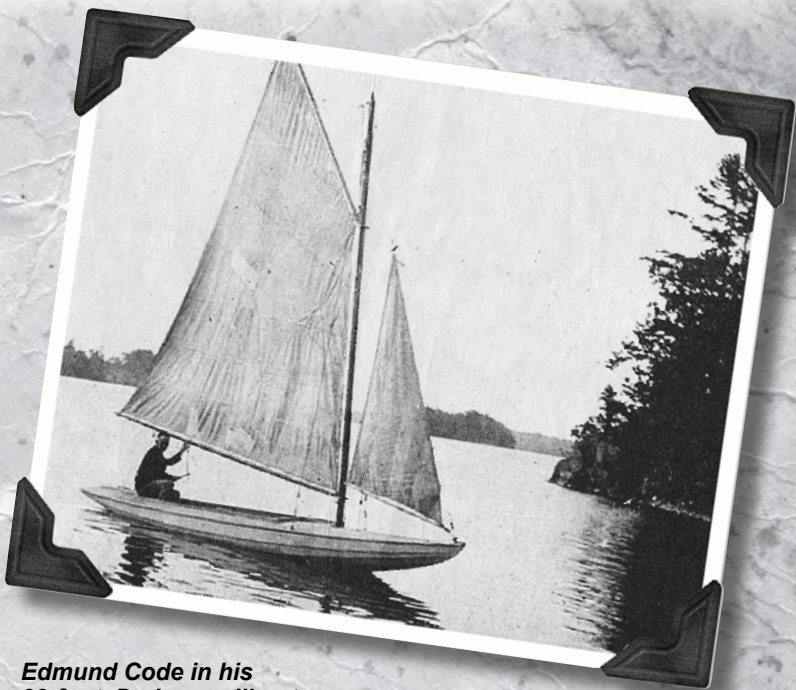
1-1/2 cups brown sugar • 6 Tbsp cocoa
1 cup flour • 2 eggs • 1 tsp Baking powder
3/4 tsp baking soda • 1 tsp vanilla • pinch of salt

Beat for 2 minutes. Bake in greased 8 inches by 8 inches cake pan at 350 for 35-40 minutes or until toothpick comes out clean. (I have also added a favourite liqueur to add a different taste when mixing the batter. Just a few tablespoons.)

Mary Cuthbert, Burgess Wood



Photo: David Zimmerly



Edmund Code in his 22-foot, D-class sailboat named the Bluebird, Otty Lake in 1939.

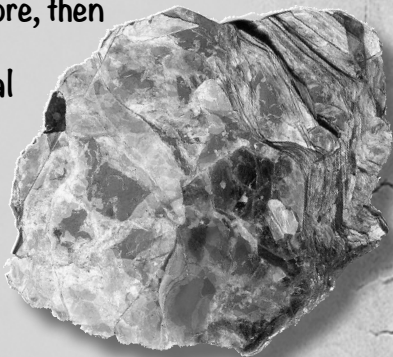
Regattas

Annual regattas may have began in the 1920s and continued at least into the 1940s, featuring swimming and boating races. One 1940's era regatta featured the Perth Citizens Band, as well as dancing in the afternoon and evening. Regattas were revived in 1968 on the site of Camp Shomria. When the regattas ended in the late 70's, informal weekly sailing races took place. (Source: David Code)

Mining

Some of the early settlers turned to mining to sustain their families either by mining the land personally or by deeding or leasing the mineral rights to others. Evidence of trench mining of apatite and mica is still present in Burgess Wood. In the early days the product was transported by scow from a bay on the north shore of Otty Lake, now called Apatite Bay. From there it travelled to the lake's south shore, then by wagon or sleigh to Rideau Ferry, then shipped to Montreal via the Rideau Canal, typically destined to Germany or Great Britain.

Mica ore



Mining Now

Some lake residents were shocked in 2001 to discover that Graphite Mining Inc. had staked two mining claims in the Otty Lake watershed, one of which affected more than 30 lakeshore properties. It was realized that mineral rights for 25% of the properties around Otty Lake resided with the Crown rather than with the surface property owner. After a two year struggle, the claims were dropped, and many of the claims were by local residents to make the land unavailable for re-staking to a mining company. Finally in October 2009 the Ontario government passed the Mining Amendment Act and withdrew all un-staked surface rights only and in Southern Ontario.

SPICY RAISIN MUFFINS

This family favourite has often been submitted to cookbook collections! For many years the Bells Corners United Church women, of which my mother Connie Johnson was member, cooked it as a cake at their Christmas bazaar luncheons.

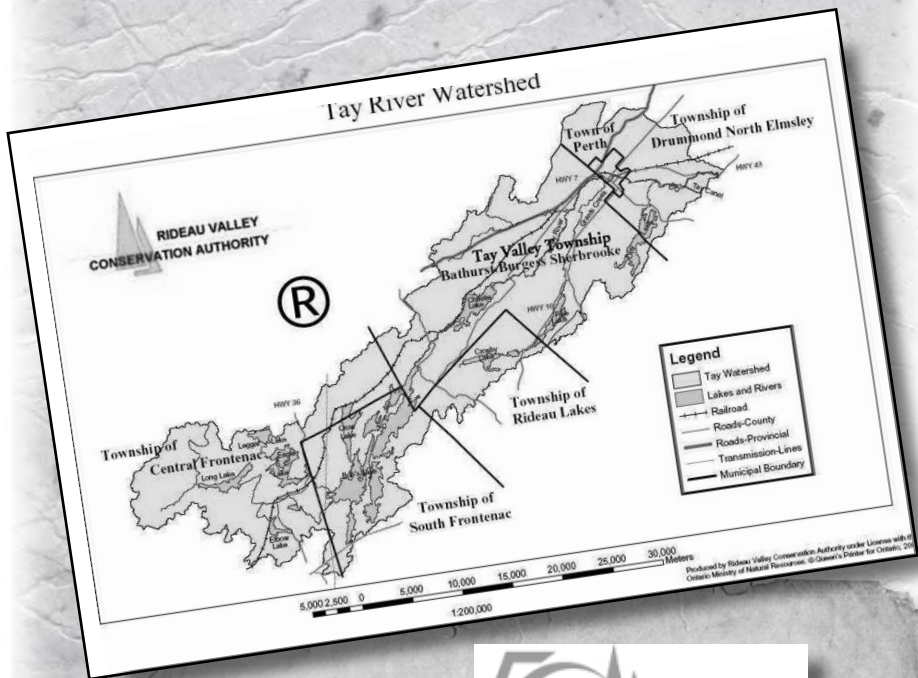
1 cup raisins • 1 cup water • 1/2 cup oil (e.g. canola)
1 egg • 1 cup sugar • 1-3/4 cup flour
1/4 tsp salt • 1 tsp soda • 1 tsp cinnamon
1 tsp nutmeg • 1 tsp allspice • 1/2 tsp cloves
1/2 cup chopped nuts (optional)

Plump the raisins by putting them and the water in a small pot and heating until little bubbles appear around the edge of the pot. Combine the oil, egg, sugar and raisin mixture. Add in the dry ingredients. Bake in muffin cups at 375 F for about 20 minutes. Dust with icing sugar if serving for tea!

Mike Johnson, Otty Lake Southwest Shore

Otty Lake Watershed

The Otty Lake watershed is one of 14 subwatersheds that make up the Tay River Watershed. The Tay Watershed is one of six major watersheds within the Rideau River watershed, which is managed by the Rideau Valley Conservation Authority. The lake covers about 13% of the Otty Lake watershed.



The Rideau Valley Conservation Authority (RVCA) is also celebrating an anniversary this year. "We are delighted to celebrate 50 years of conservation," announced RVCA Chair Lyle Pederson as he unveiled the Authority's special 50-year logo on March 31, 2016. "This will be a year to share our successes and how they have made a significant contribution to the health and prosperity of our watershed." Covering 4,241 square kilometres, the RVCA was officially formed on March 31, 1966 and over the past 50 years, the RVCA and its many partners have had a positive, cumulative impact on our local watershed. The RVCA has partnered with the OLA on initiatives such as water quality monitoring, the Lake Management Plan, invasive species monitoring, shoreline naturalization, and fish enhancement, to name a few. Visit www.rvca.ca/timeline.html for an online walk through the years since 1966.

EASY COTTAGE CHEESE CAKE

Crust: 14 crushed graham wafers; 1/4 cup melted butter; 1/4 lb sugar; 1 tsp cinnamon. Combine and use half for bottom of the pie plate.

Filling: 1 envelope gelatin; 1 egg yolk; 1/4 cup sugar; 1/4 cup milk; 1 cup cottage cheese; 1 tsp lemon rind; 1 Tbsp lemon juice; 1 egg white beaten stiff; 1/2 cup whipped cream, salt

Soak gelatin in 1/4 cup cold water. Cook egg yolk, sugar, milk and salt over hot water to make a custard. Add gelatine, then remaining ingredients. Pour into crust and sprinkle remaining crust mix over the top.

Cooperative Summer Camp, Bishop's Way

I started coming to Otty Lake in the summer of 1958, before I was married. I had written the Perth Chamber of Commerce to see what was available and Mr. Pedley of Pedley's cottages on Otty Lake wrote me back. Three friends and myself came up and rented a cottage with a 14 foot wooden boat for \$50 a week. I had a small outboard so we were all set. There was a bathroom, or a better name would be an inside outhouse. A pail of water was added each day, and for the most part it worked. I remember like it was yesterday, as it was a perfect weather week. We would load the boat up in the morning and journey up to the far end of the lake. There were no roads, no cottages, and few people up that end. Gasoline, worms and groceries were available on the lake, worms going for 50 for a dollar. It was a great time to be around, and by the way it still is.

Artie Carlson, who cottages on Little Otty, and lives on Staten Island, New York

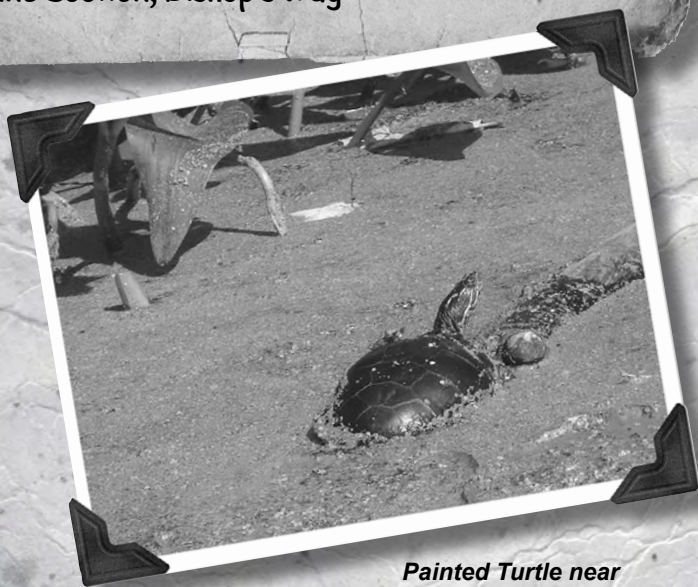
SNAPPY TURTLE COOKIES

1/2 cup butter
1/2 cup brown sugar firmly packed
1 egg • 1 egg yolk (reserve white)
3/4 tsp vanilla • 1 1/2 cups all-purpose flour
1/4 tsp salt • 1/4 tsp baking soda • pecans

Cream butter well with sugar, add egg and egg yolk, blend in vanilla. Sift dry ingredients together and mix in gradually but thoroughly. Dough will be soft.

Arrange pecans in groups of 5 to resemble the head and legs of the turtle. Roll small balls of dough, dip them into the unbeaten egg white then press onto the pecans. Bake at 350 F for 10 to 15 minutes. Frost with chocolate butter icing.

Anne Scotton, Bishop's Way



*Painted Turtle near
Whippoowill Point*

HEALTHY CARROT MUFFINS

1 cup brown flour • 1 cup white flour
2 tsp baking soda • 1/2 tsp. salt
1/2 Tbsp cinnamon • 1/2 tsp ginger
3/4 cup coconut oil • 1 cup brown sugar
1/2 cup apple sauce • 1/4 cup plain Greek yogurt
3 large eggs • 2 tsp vanilla extract
2 cups grated carrots • 1/2 cup shredded coconut
1/2 cup raisins • 1/2 cup walnut pieces
1/4 cup rolled oats

1. Mix first five ingredients in a medium mixing bowl and set aside.
2. In a large mixing bowl on medium speed, combine brown sugar and oil. Beat in yogurt and apple sauce until fluffy. Add eggs and vanilla and continue until fully combined.
3. Stir dry ingredients into wet. Fold in remaining ingredients except for rolled oats.
3. Sprinkle half of rolled oats into 12 greased muffin cups or use paper liners. Fill cups with batter and sprinkle the other half of rolled oats on top.
4. Bake at 350 F for 20-23 minutes. Cool on wire rack and enjoy.

Mary Beaudoin,
Grandpa's Lane



*The Stone Cottage, built
in the 1890's*

1890's - 2016

The Stone Cottage

My father's (Roney Wilson Stone) mother died shortly after childbirth and he was raised by his father's sister Mary Wilson Stone and her husband Charles Stone.

Charles was the Chief Editor of the Perth Expositor newspaper as well as serving as Mayor of Perth. He was a major contributor to the building of the Perth Golf Club and The Great War Memorial Hospital. They lived at 55 Brock Street in Perth. They spent their summers on Otty Lake, originally starting out tenting and building a cottage in the 1890's.

My father, Roney Wilson Stone ("Rip" Stone), was a fishing guide on the lake and spent his summers fishing, sailing and dancing at the Otty Lake Park dance hall (now Camp Shomria). He married my mom (Dorothy Trussell Wilson) in 1959 and put an addition onto the guest cabin next door to the Stone cottage and made it our year round home.

My husband Rob and I and our 4 children took over the family cottage in 1994 where we spent all of our summers. Now our grown-children Jessica, Sarah, Chris and Philip and their families have the cottage and my husband and I live next door in my parents' home.

The lake has been a great place to live and raise our family. Many things have changed over the years but the important things have stayed the same. It will always be my little piece of heaven.

Mary Wilson Beaudoin, Grandpa's Lane

GINGER COOKIES

2 cups all-purpose flour
1 Tbsp ground ginger
2 tsp baking soda
1 tsp ground cinnamon
1/2 tsp kosher salt
3/4 cup butter at room temperature
1 and 1/4 cups plus 2 Tbsp granulated sugar
1 large egg
1/4 cup fancy molasses
1/2 cup chopped candied ginger

In medium bowl, mix together flour, ginger, baking soda, cinnamon and salt.

In large bowl using an electric mixer on medium, cream butter and 1 cup plus 2 Tbsp sugar until light and fluffy. Beat in egg. Add molasses; beat well. Beat in flour in three batches just until incorporated. On low speed add candied ginger.

Shape dough into balls, each about two tablespoons. Roll balls in remaining sugar and place on parchment lined baking sheet a couple of inches apart. Bake in preheated 325F oven for 15 to 17 minutes until just golden. Cookies will be chewy in the centre. Do not overcook.

I always double the recipe! The cookies freeze well and are delicious. They are similar to those sold at Pan Chancho Bakery and Cafe in Kingston and the Sunflower Bakery in Perth.

Shari Beattie, Lakewood Road

Love Your Lake Program on Otty Lake

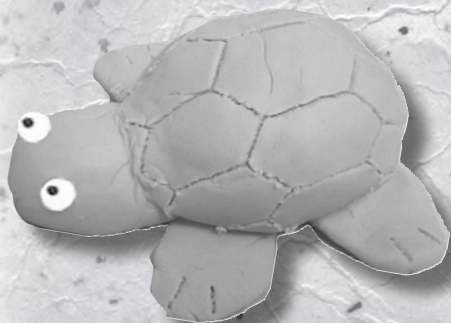


In the early summer of 2013, 474 Otty Lake shoreline properties (totaling 38,643 meters (94% of the shoreline), were assessed through the Love Your Lake Program.

The purpose of the Love Your Lake Program on Otty Lake was to provide shoreline property owners with individualized property reports about the state of their shoreline and offer recommendations for maintaining a healthy waterfront property.

Watersheds Canada staff working on the Love Your Lake program also created a lake-wide summary called the Otty Lake Shoreline Assessment Report. Good news: The 2013 Otty Lake Shoreline Assessment Report showed that shoreline stewardship efforts on Otty were paying off! The previous shoreline survey was completed in 2005. In comparing the 2005 data with the 2013 data we learned that overall the Otty Lake shoreline had improved since 2005: there are 10% less properties that are mostly ornamental, 13% more properties that are either mostly natural or mostly regenerative, and 3% less properties that are degraded.

Side note: Between 2009 and 2014, members of the Otty Lake community planted 1,375 shrubs and 150 native plants through the Otty Lake shoreline planting program.



PLAYDOUGH

A perfect recipe to entertain the young ones on a stormy day. As a bonus, if it's kept in an airtight container or bag, the playdough will stay fresh for weeks!

NOT TO BE EATEN

2 cups flour
1 cup salt
4 Tbsp cream of tartar
2 cups boiling water
4 Tbsp veggie oil
a few drops of food colouring.

Mix the flour, salt, and cream of tartar together. Separately, mix the boiling water, oil and food colouring. Add the liquid mixture to the dry and knead until smooth. Keep in an air-tight container when not being enjoyed!

Kyla Haley, Colin Farmer Road



Winter Fun

On Sunday February 8, 1981, the Schrievers and Golds drove up to Otty Lake and parked on the north shore and walked over the ice to their cottages on Little Otty. They carried their skis as well as their skates as there was not enough snow to ski across the lake. The ice was smooth as glass and they skated all the way to McNamara's and back. When they put on their skis to go home the wind blew them across the lake!

Judi (Gold) Brouse,
Southwest Shore

Top Photo: Joan Gold and Elizabeth Schriever blown across the ice on the way back to the car

Photo to right: Joan Gold and Elizabeth Schriever skating on the lake



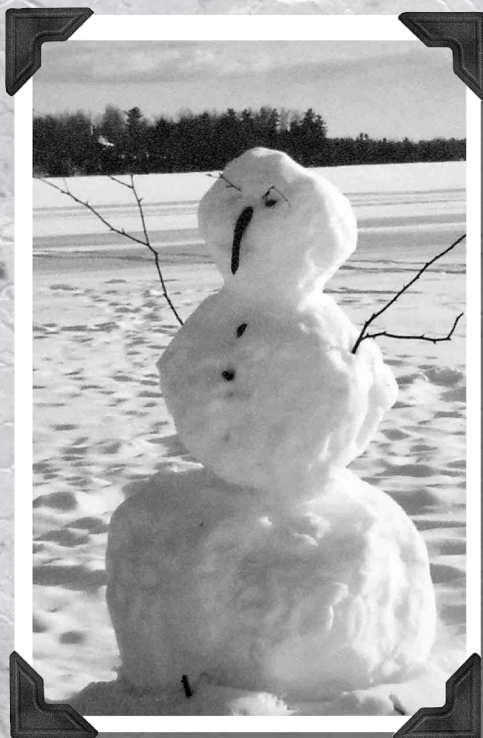
Winterlude

Since 2001 some of the residents on Mary Miller Road, led by Patty Boyd, have held an annual Winterlude event, weather permitting, pitting North Shore vs South Shore. The all-ages crowd participate in wacky winter activities like toilet seat horse shoes toss, turkey curling, golf with a soggy tennis ball and "Boat Pull", as well as more traditional games such as tug of war, hockey and ski relays. A Friday night adult party with live music, a communal meal, ice block sculptures and fireworks are frequently part of the mix.





From the blog of Pat Kinsella Herdeg, fourth child of CB and Jack Kinsella, photo taken by Jack Kinsella - January 1974 - up at Otty Lake in Canada--Pat, Chris, Beth on one of our perfect ice skating years!



Otty Lake Family Events

A Kid's Fishing Day was introduced in 2005 and repeated in 2006. By 2007 the Kid's Fishing Day had expanded to become the Family Environment Day.

Aspects of this special day included fishing fun, shoreline workshops, a nature walk, as well as hands-on displays by RVCA, MNRF, the Stewardship Council and the OPP.

One family who attended many of the Family Environment Days with their children and grandchildren commented "to us the Family Environment Day represents what living at Otty is all about - a wonderful life style that is based on enjoying, learning about and protecting the environment for future generations."

In 2011 and 2012 the Family Environment Day was given a pirate theme and adults and children came in costume. Over the last few years this family event has evolved to become the Annual Otty Lake Picnic with games and entertainment, and continues to be enjoyed by many Otty Lake families.



The Otty Lake Association Logo

Lorraine Hill and her late husband Don came to Otty Lake in 1967, built a home on Sumac Lane and became part of the Otty Lake community. Don Hill was a valued member of the OLA Board for many years and during that time provided wise counsel through many Board discussions.

The Otty Lake Association logo that we have all come to know and cherish was designed by Lorraine in 2004 and given to the OLA. The logo first appeared on the header of Capt'n Otty's Log in November 2005. Since 2005 the logo has been used on Capt'n Otty's Log, t-shirts, sweat-shirts, caps, letterhead, calendars and OLA reports and has truly come to represent the Otty Lake Association.

In the spring of 2011 another Otty Lake resident, David Bromley, using updated technology provided a revised version of Lorraine Hill's original logo which he offered to the Otty Lake Association.

We are most fortunate to have committed and skilled members in the Otty Lake community.

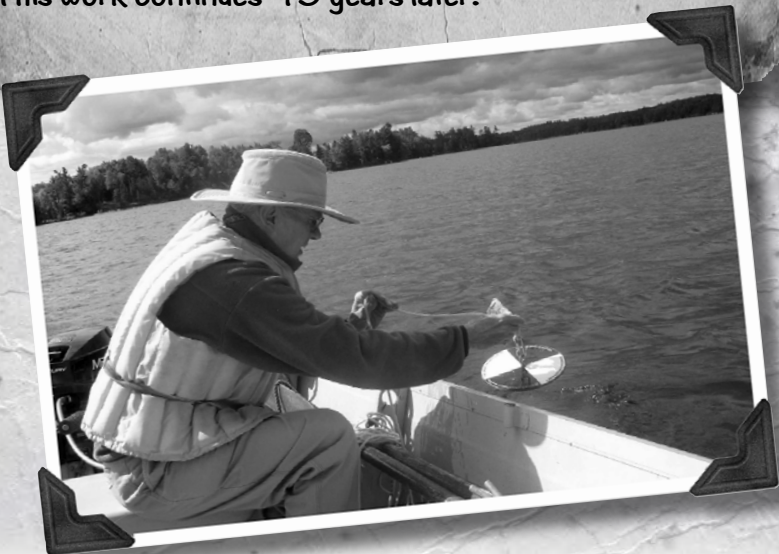


Water Quality Monitoring Program

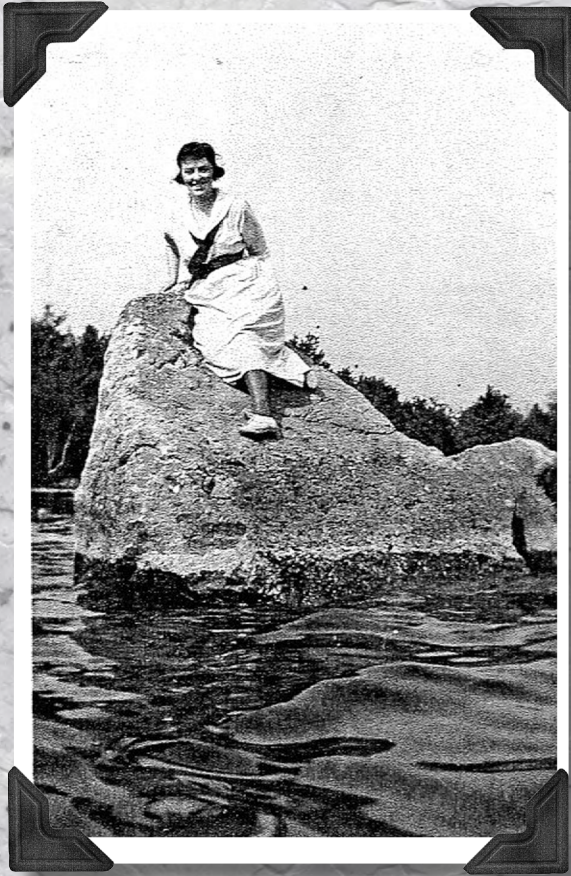
In 1971 a volunteer based water quality monitoring program was established at Otty Lake. A comprehensive bacterial sampling program was initiated. The Ontario Ministry of the Environment presented the OLA with an award in 1982 for conducting regular, extensive water quality testing for more than ten years. Routine sampling for nutrients such as phosphorus and nitrogen was introduced in the mid-nineties to better understand their impact on the growth of aquatic vegetation and the presence of algae.

By 2002 the OLA further expanded the water sampling program at Otty through partnerships with the Lake Partners Program of the Ministry of the Environment and Climate Change and the Rideau Valley Conservation Authority expanding the water sampling and including additional lake characteristics such as dissolved oxygen and temperature profiles.

This work continues 45 years later.



Murray Hunt, Lake Steward, 2011.



Acknowledgements

We sincerely appreciate the time our contributors took to enthusiastically search their recipe boxes, photo albums and memories for submission to this collection. We are pleased to have so many of our Otty Lake neighbours represented in this anniversary project.

In addition to the many personal contributions, we have made frequent use of David Code's "A History of Otty Lake" and "Burgess Wood: Evolution of a Community" for historical references, as well as Kay Rogers' "At Home in Tay Valley" and Jean McGill's "A Pioneer History of the County of Lanark". Our group also searched the Otty Lake Women's Institute books at Archives Lanark, past issues of our "Captain Otty's Log" newsletter, as well as past OLA reports and records.

We were fortunate to have had David Bromley volunteer his considerable graphic design expertise to creating the unique scrapbook layout. He has been a very patient, accommodating and knowledgeable part of our operation. David, a long-time Otty Lake cottager, also contributed a number of historical photos from his own collection. (For more fascinating photos from Perth and area's past, see his Facebook page "Perth Remembered").

The Anniversary Cookbook Committee:
Barb Hicks, Karen Hunt, Cathy Kari, Reid Kilburn and Anne Scotton.

Disclaimer : We have made reasonable efforts to verify the recipes and entries, and regret any inaccuracies or omissions we may have inadvertently introduced.

OUR TABLE TO YOURS

Our Table To Yours
is a 2016 Anniversary Project
of the Otty Lake Association (OLA)

For more about the OLA, please consult our
website

www.OttyLakeAssociation.ca

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Family gathering at Otty Lake. c.1900s