

**Upcoming
events**

**APRIL 21
Meet at the
Barber's**

**MAY 4&5
Ottawa Train
Expo
Carlton Universi-
ty Fieldhouse**

**MAY
Meet**

**MAY 26th
LeForestier Open
House**

**June 5-9
29th National
Garden Railway
Convention
Cincinnati, Ohio**

Backyard Railroaders

10th YEAR

Issue # 4

APRIL 2013



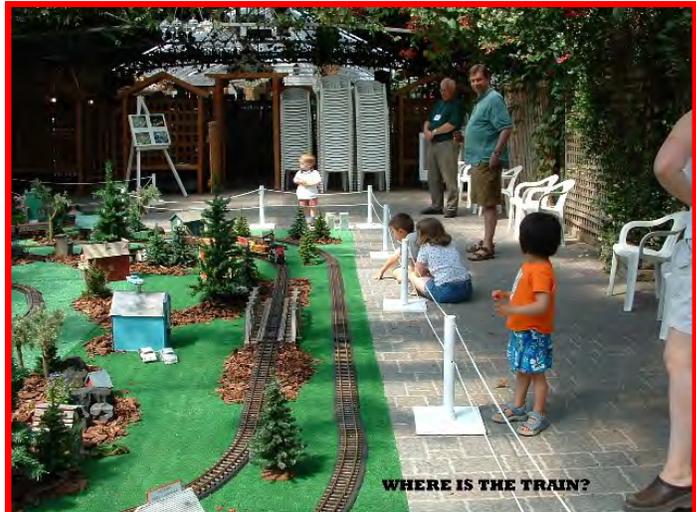
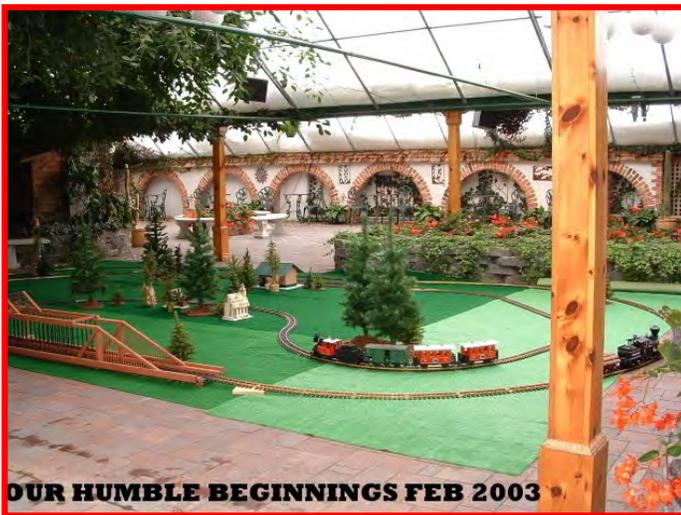
**WHAT A DIFFERENCE A YEAR MAKES !!
TOP PHOTO MARCH 2012
BOTTOM PHOTO MARCH 2013**



IT'S BEEN 10 YEARS

2003-2013

Backyard Railroaders began in January 2003 as a subdivision of COGRA. The idea was that COGRA would be split into zones so that members in their zone could meet more frequently than was possible with the full group. We were fortunate to have Madsen's Greenhouse as a monthly meeting spot. This allowed us to set up a floor layout and run trains. We advertised that we were open to the public and as a result increased our membership in the area. As you can see in the photos below, even at the beginning we put on a good show.



The MARCH Meet & Still Winter!!

It was St. Patrick's Day BUT everything was white not **green**. The weather wasn't to bad. A smaller group this month but we had a few guests. Ginny came to the meet with a family friend Bruce. It was nice to see her. Gary & Birgit Wright from near Holland Centre came to the meet to find out a little more about Garden Railroading, their interested in building one. They fit in really well. Bruce Nord brought a "Grain elevator" he is building for his railroad. It's made from 1/2" cedar board'n'batten sheets. He has done a good job and with his detailing it is a great addition to his railroad.



As you can see the "Ground-hog" was **WRONG**.



On the left Gary & Birgit Wright

On the right Bruce Nord presenting his Grain Elevator.



On the left some of the group.

On the right Ginny and friend Bruce.



Bruce and his "Grain Elevator".



ECLSTS WINNER



NOW ONTO THE NATIONAL'S ?

York, PA March 24

The annual spring ECLSTS was held this past weekend, and from all accounts was better than ever. Lots of vendors and modular displays filled two halls at the Fairgrounds. Good crowds were in attendance with railroaders from all over the USA and Canada.

One of those in attendance was John LeForestier (Johnny Chuff-Chuff) from Toronto Ontario. His entry in the "Model Contest" brought him a first place for his "vatcar", which was scratch built with lots of detail. He recently won first place in an online contest judged by fellow competitors.

At the time of this article he has still to decide whether or not to proceed to the model contest at the 29th National Garden Railway Convention in Cincinnati Ohio, June 5-9, 2013. Competitors in this completion would have to be on the top of their game to beat John's entry.

2013 OPEN HOUSES

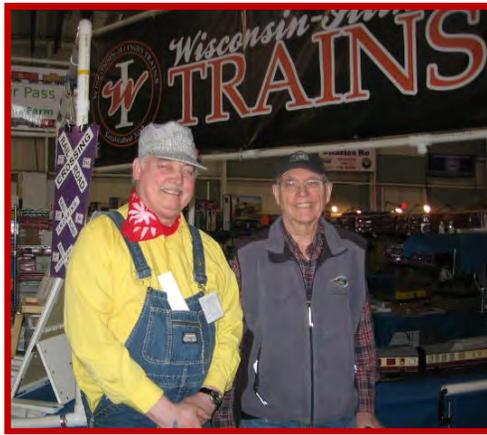
This is the current schedule for Open Houses in 2013. If you wish to have an Open House, please forward the date and we'll add it to the list.

MAY 26– SUNDAY– JOHN & NOELLE LeFORESTIER
JUNE 23-SUNDAY– IVAN & MARY ANNE FRASER
JULY 21– SUNDAY– JAKE & LORRAINE ROZEMA
JULY 27– SATURDAY– IAN & JOAN MOONEY
AUGUST 18– SUNDAY– EARL & MARILYN GRAVES
AUGUST 25– SUNDAY– WERNER & EUNICE AMSLER
SEPTEMBER 15– SUNDAY– JIM & JULIE BARBER
MORE TO COME

2013 WORK PARTIES

We have several members indicating they would like assistance on their railroads this year. If you would like some help please advise some possible dates and we'll try to have some helpers available. These work party dates don't have to be on weekends as many of us are free during the week.

MORE PICS FROM ECLSTS



JOHNNY CHUFF-CHUFF MAKES SURPRISE VISIT TO ECLSTS AND MEETS UP WITH SOME FAMILIAR FACES. NOTE IN THE BACKGROUND OF THE CENTER PHOTO IS THE SIGN OF A NEW DEALER WISCONSIN-ILLINOIS TRAINS OWNED BY FORMER EMPLOYEE OF ST. AUBINS.

Recipe of the Month
From York Central Railways
Dining Car
Marinara Sauce



INGREIENTS

- 2 large onions
- 2 green peppers chopped
- 6 cloves garlic finely minced
- 2 small can of tomato paste
- 2 large cans san marsanno tomatoes
- 1 cup red wine
- 4 tbs brown sugar
- 4 tsp Italian seasonings
- 1 tsp allspice ground
- Chopped basil to taste once the sauce is cooked
- Chopped parsley to taste once the sauce is cooked
- 1/3 cup olive oil

PREPARATION

In olive oil add the onions, and green peppers. Cook to translucent

Put the onion mixture to the side of the pot and in the middle add the tomato paste. Cook until the tomato paste gets a little darker

Add the wine to deglaze and cook a few minutes

Add the tomatoes and mix well

Add all the other ingredients except fresh green herbs

Cook for about 45 minutes, add the chopped fresh herbs and adjust the seasonings if necessary.

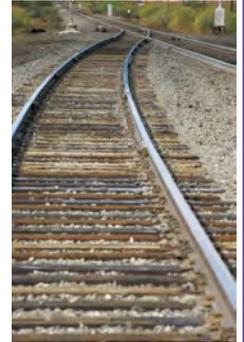
Package in freezer bags and freeze.

This sauce can be used for lasagna spaghetti or anything else by adding certain spices of your liking.

This recipe makes enough for about 8 meals for 2

ENJOY

FOR SALE
TRACK



- 30- #1100 LGB 4' curve brass (new)
- 11- #1100 LGB 4' curve brass (used)
- 6- Aristo 4' curve brass (used)
- 12- #1500 LGB 5' curve brass new in box
- 12- #1500 LGB 5' curve brass new in box
- 12- #1500 LGB 5' curve brass new no box
- 18- #1600 LGB 8' curve brass (used)
- 32- Aristo 8' curve SS (two circles)
- 12- Aristo 9' curve SS (one circle)

Contact Jim and view at April Meet.
 Price to be negotiated.

**DO YOU KNOW ANYONE
 IN THE PHOTOS BELOW
 REMEMBER BACK ABOUT
 10 YEARS.
 HOW TIMES CHANGE
 AND SO DID WE.**

