

Upcoming
events

January 16/2011
Meet at the
Barber's

February 20
Meet at the
Barber's

March 20
Meet at the Bar-
ber's

Backyard Railroaders

ISSUE # 12 DECEMBER 2010

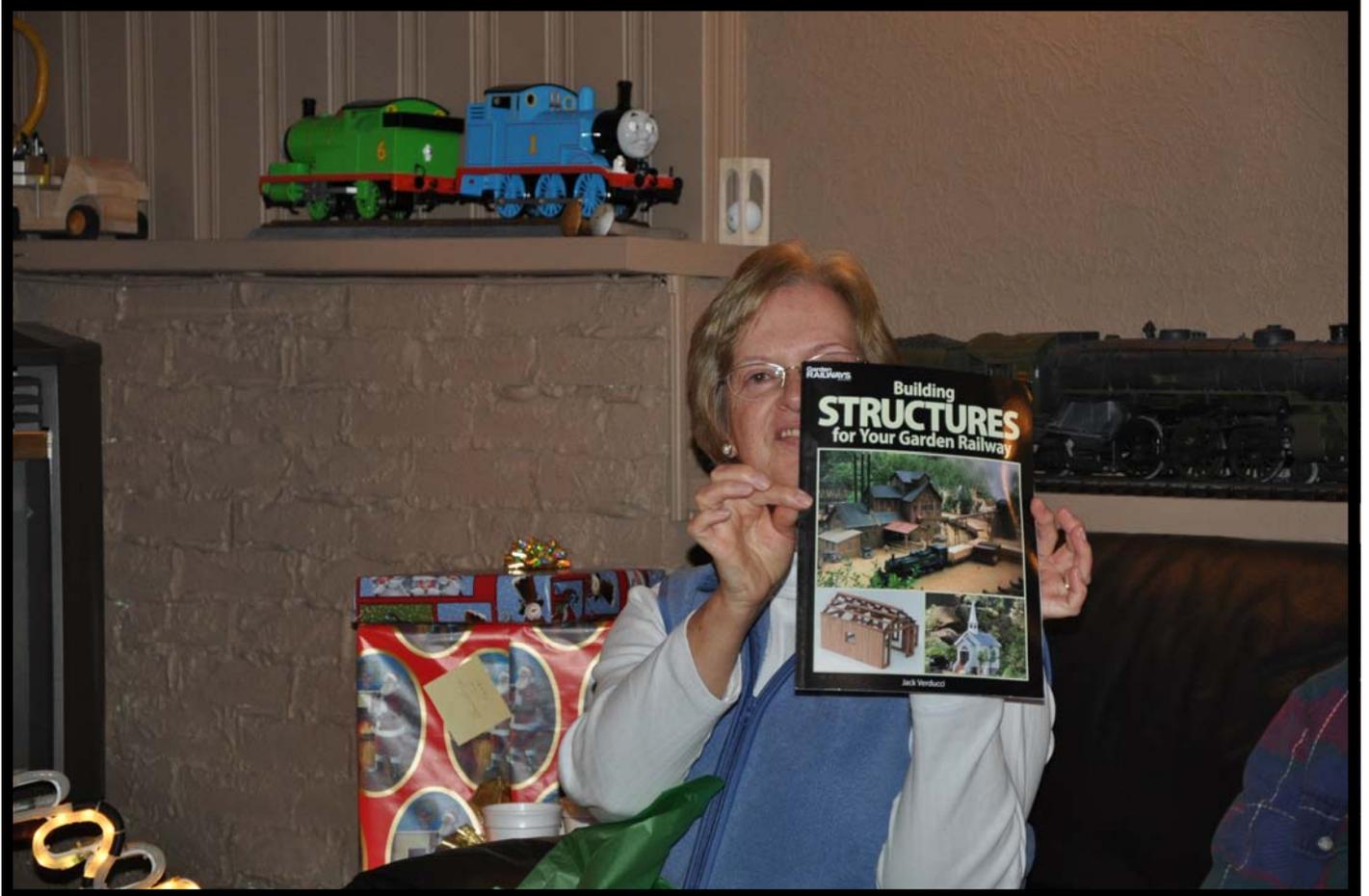
Merry Christmas

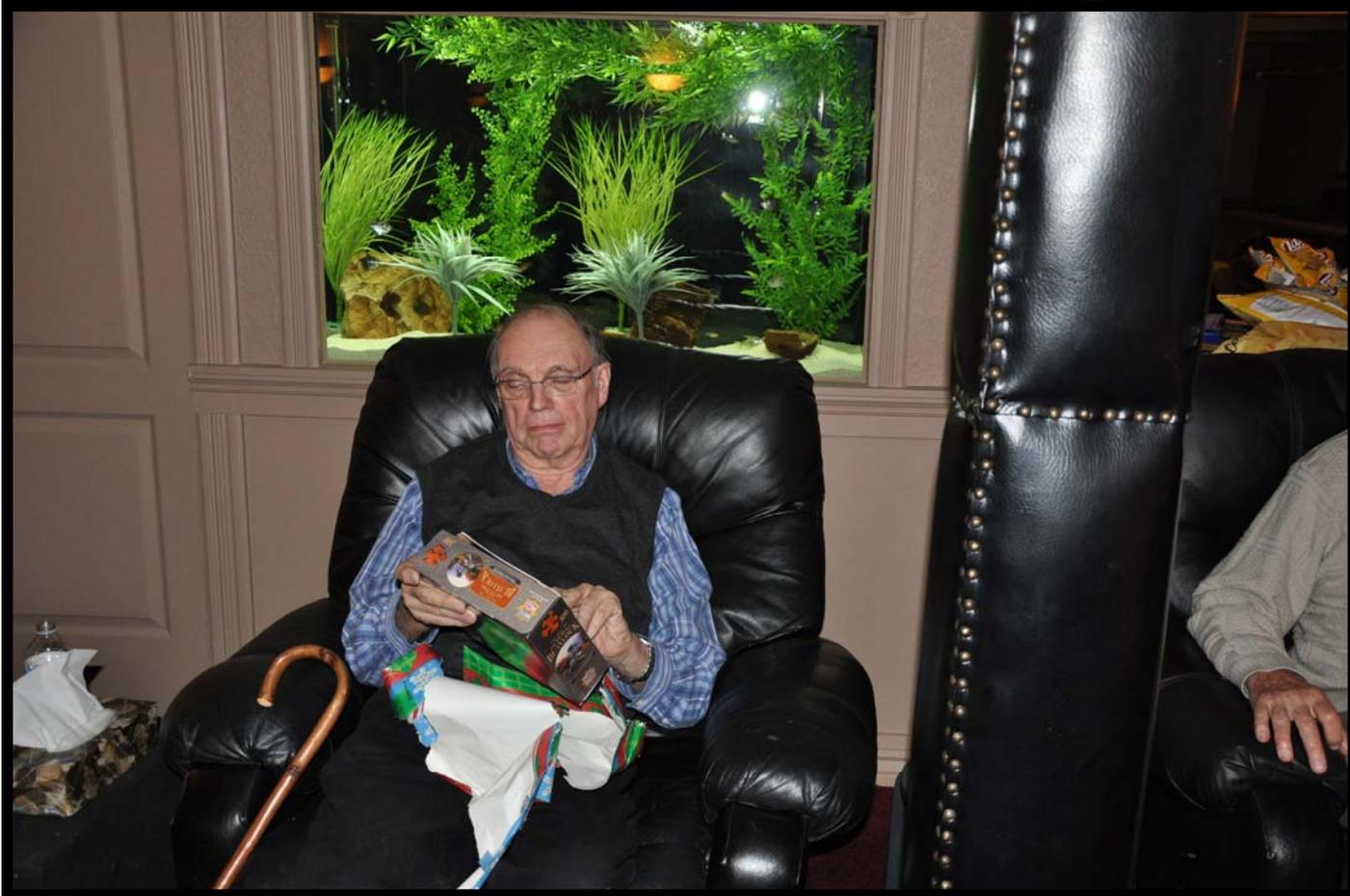


*“It was the night before the Christmas party,
and all through the house,
the trains were ready, and so was us.”*

Happy New Year
2011









The 2010 Christmas Party took place on December 5th. It was a nice day in Newmarket until about 1 p.m., when the snow started, and we went from NO snow to what you can see in the picture above at approximately 6 p.m. about 15 to 20 cm.

This was our 5th annual party and we've had storms on three of them. A special thanks to everyone for battling the elements to make this another successful party.

The day was not quite the same without Bruce and Ruth Nord (Ruth was ill), but we included them in spirit in our games, and as luck would have it they both won a prize.

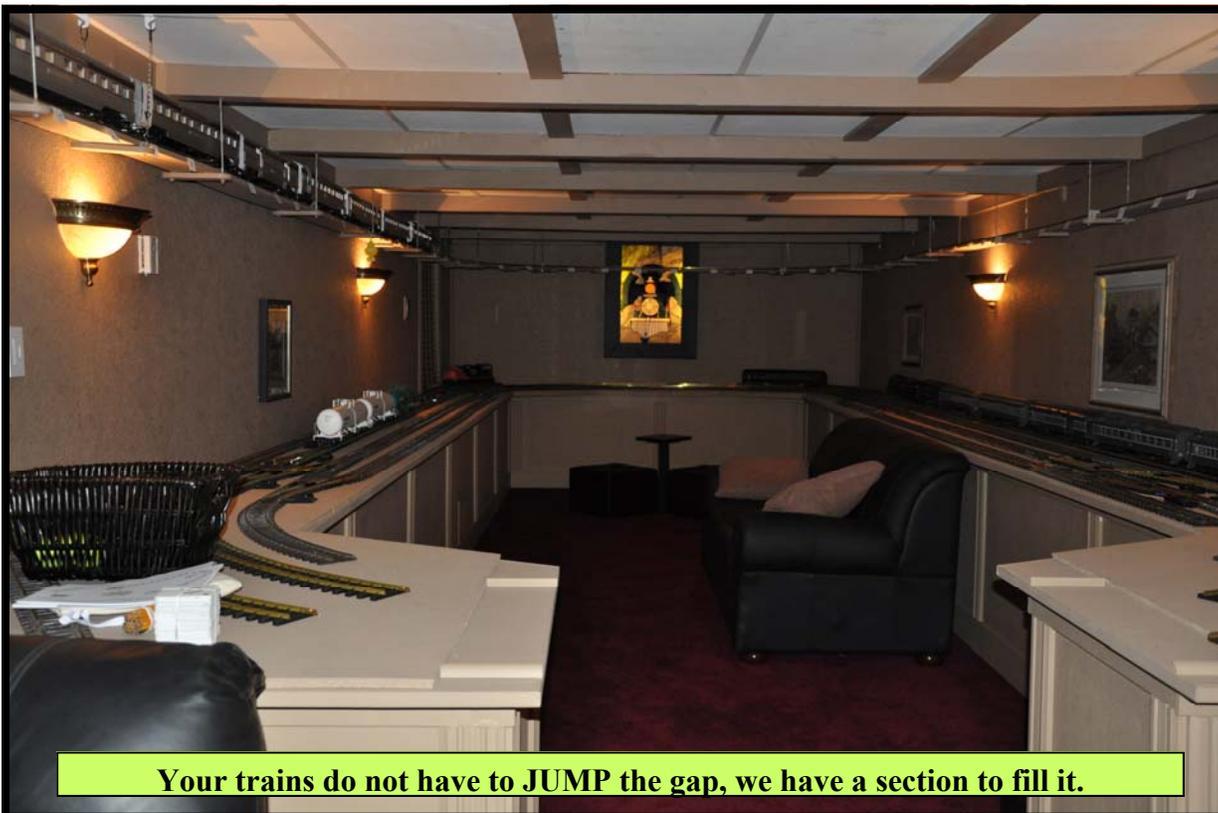
The preceding photo's show members participating in the gift exchange game. The book on "Building Structures" for Garden railways changed hands several times, as did many of the gifts.

An Italian style home

cooked "Pot Luck" supper was enjoyed by all, with little concern about what was happening outside.

The party broke up shortly after 6:30 p.m. with members digging out their cars before the drive home.

It was nice to hear that once out of Newmarket most of them encountered a lot less snow. Maybe next year we'll have to plan for the party in July to avoid the snow.



Indoor layout ready for use, so remember to bring something to run in January. DCC, analog, battery, or just rolling stock.

Your trains do not have to JUMP the gap, we have a section to fill it.

Add about 1

*York Central Dining Car
Recipe of the month
Great for Christmas*

*Baked Brie Cheese
Great for entertaining with a
bottle of wine!*

*Heat a fairly large fry pan to
medium heat.*

Turn heat down a bit.

*Add about 4 cups of sliced on-
ions (slice them fairly thin)*

*Immediately upon adding
them to the pan add about 1/2
tsp salt.*

*The salt extracts the sugar
from the onions and helps them
to brown slowly*

*When the onions start to sizz-
le turn the heat down to low*

*and cook the onions for about
30 minutes.*

*AS the onions begin to brown,
mix them up a bit and continue
to cook and turn over until the
onions are a dark brown. At
this point the onions have cara-
melized.*

*Take the pan off the heat and
add about 2 tbsp of*

*“Balsamic Glaze” (Available
from Superstore, It’s Presi-
dents Choice)*

*Taste the onions add more
glaze if you wish.*

Cool this mixture.

*Remove the top rind from a
small round of Brie cheese*

*Place the cheese in a cheese
baker*

*cup of the caramelized onions
on top*

*Add about 1/2 cup toasted pe-
can pieces. I simply toast them
in a fry pan for a few minutes
just to develop their flavor.*

*Place the cover on the baker
and bake at 350 until the
cheese starts to soften*

*Serve with any crackers or ba-
quette slices etc....*

*As people dig in and the onions
disappear, simply add more
onions!*

*Your guests will love you but
of course you must like onions
to appreciate this dish*

*Your guests will love you but
of course you must like onions
to appreciate this dish!*

Julie and I would like to wish everyone a safe and happy holiday and all the best in 2011.