



HISTORY CAPSULE - THE SCHWEIZER SUGAR BUSH

We used to call the maple syrup season, "sugaring fever". It was all anyone spoke of, thought about, or did. It was such fun for my siblings and I. My mom would tell us great stories and we would be free to roam the maple forest as my parents and the horses collected sap. We even had an old mattress under the collecting tank where we could curl up for naps.

I was actually born during sugaring fever, on a mild spring afternoon on the 28th of March, 1944. My mother, Margaret, didn't have time to relax and enjoy her third baby. I was bundled up and brought up to the sugar house, where I spent my first few weeks of life being part of the magical process of boiling sap into syrup.

My parents depended on every cent that making syrup would bring us. The farm wasn't doing well and times were tough. Lucky for us, we were so full of love and life that we never knew just how tight the family finances were.



ME AND A NEIGHBOUR



My husband's watercolour of the sugar house

Without sadness happiness would just be another word
- Miles Marcoux (my grandson)

And for your New Year's Celebrations...Grandma's Cheeseball

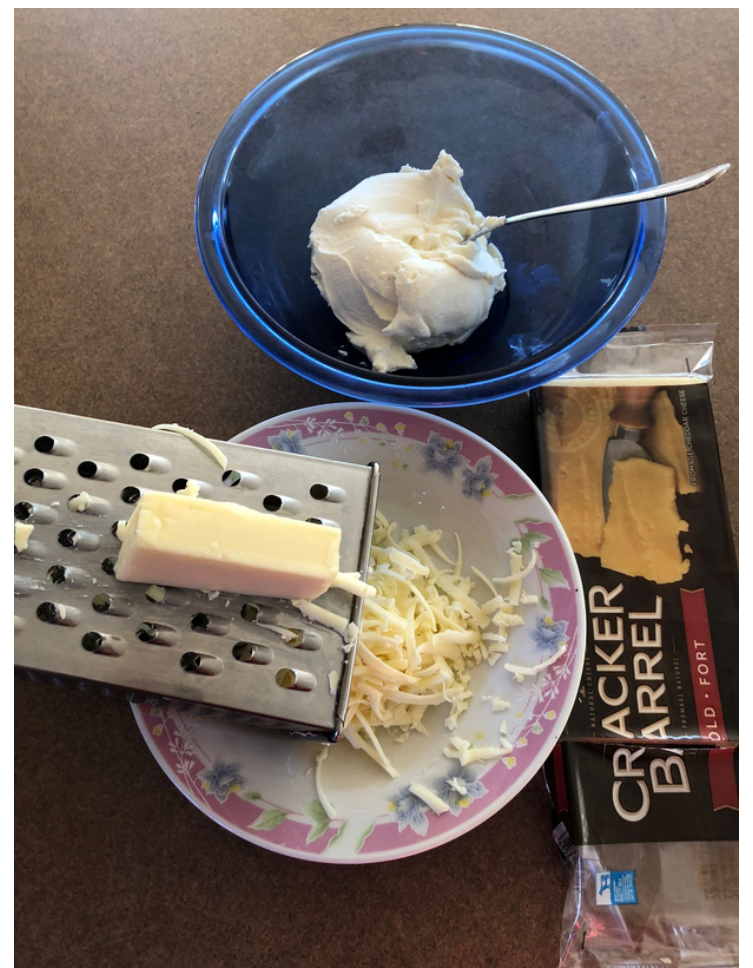
If you want to make a splash at your New Year's celebration, try the famous Schweizer cheeseball. My sister, Heidi and I have been making this tempting appetizer for years and it still impresses the crowd. It's simple, eye-catching and delicious. You can decorate it any way you wish, but it does pair beautifully with grapes. I serve with crackers and other cheeses.



1. At room temperature, mix together:

- 1 cup or 227 grams (8 Oz) of cream cheese (*For Europeans, Neufchatel cheese can be used instead of cream cheese*)
- 1 1/2 cups grated Cracker Barrel Cheese (I prefer old)
- 1/2 tsp salt or Herbamare sea salt
- 1/4 tsp of garlic powder or 1 medium clove of garlic (I prefer the fresh garlic)

optional seasoning (choose one):
black pepper, 1 tsp of fresh onion, a pinch of cayenne pepper.



3. Form into a ball, then roll or sprinkle with *one* of the following:

- Chopped parsley
- Finely chopped pecans or mixed nuts
- Black pepper
- Chili powder

Chill in fridge for at least one hour before serving.

You can get creative - decorate with a bit of salad, edible flowers or fruit.

Will serve 5-10 people

Serve with a knife, crackers and love!

