the around town paper online

Advertising, Design & Marketing in Manitoba by Blue Raven Design

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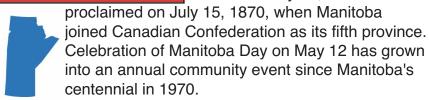
"Your life is your message."

May 11, 2022



MAY 12,2022 is MANITOBA DAY

The Manitoba Act, which created the Province of Manitoba, was passed by the Parliament of Canada, and received Royal Assent on May 12, 1870. The act





CR

CRUNCHY CHILI LIME SHRIMP

Ingredients

- •2 pounds uncooked shrimp
- •4 garlic cloves, minced
- 1 teaspoon paprika
- •1 teaspoon chile pepper
- •1 teaspoon ground cumin
- •1/2 teaspoon salt

- •1/4 teaspoon pepper
- •1 medium lime
- •1 cup tortilla chips
- •1/4 cup cilantro
- •1/4 cup olive oil
- •1 cup cherry tomatoes
- •1 medium avocado

forward! ~Cathie Clow

THANK YOU

to the gentleman who

kindly bought coffee for

myself and two other

ladiesat the restaurant

at St Martin

Junction last

Friday! We'll pay it



Twice monthly services: 11AM 1st Sunday - Deacon Cathie Clow 3rd Sunday - Rev Steven Martin

SUMMER EMPLOYMENT OPPORTUNITY

Maintenance Assistants in various facilities for various locations within the IERHA:

Locations: Arborg, Ashern, Eriksdale, Fisher Branch, Lundar, Teulon, Selkirk & Stonewall Competition number: IERHA 936/22

job posting at:
https://selfservice.ierha.ca
and search under "View All" and
scroll to: Student Maintenance
Assistants.

Please refer to complete

Deadline for submissions is Tuesday, May 17, 2022 at 11:59 pm.



Interlake-Eastern Regional Health Authority

Directions

- 1. Preheat oven to 425°.
- 2. Place the first 7 ingredients in a greased 15x10x1-in. pan.
- 3. Finely grate zest from lime. Cut lime crosswise in half; squeeze juice. Add zest and juice to shrimp mixture; toss to coat.
- 4. In a small bowl, combine crushed chips, cilantro and oil; sprinkle over shrimp mixture. Bake until shrimp turn pink, 12-15 minutes.
- 5. Top with tomatoes and avocado.

If desired, serve with additional lime wedges and cilantro.



Alf Cuthbert School

Kindergarten Registration
for the 2022/2023 school year

Registration will take place on Friday, May 27th, 2022
If your child will be 5 years old as of December 31, 2022, please phone the school to make an appt:
204-768-2396.

We look forward to seeing you there!







Lundar:

(204) 739-8093

Eriksdale:

(204) 739-6454

Toll Free #:

1-(877) 942-0126

Central office:

(204) 943-6051



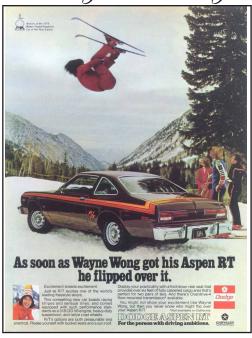
JOHN WARMS IS NOW ON YOUTUBE!

https://tinyurl.com/49v2vaw7

subscribe to his brand new channel - he's telling the stories of 'Strange Creatures Seldom Seen', and planning his latest research projects. He's excited to share information with you - stay tuned.

Buy his book
'Strange Creatures
Seldom Seen'
- Also now available in
Ebook & PDF form.
Click here to go to
John's YouTube Channel

Vintage Advertising



NAME THAT TUNE

"Well, it's one for the money two for the show....."

EMPLOYMENT OPPORTUNITY

Lakeshore Women's Resource Centre

@ #9 Main Street in Ashern is accepting applications for

Executive Director

Full-time position
Start date: June 6th/2022.
Submit letter of application
and resume to Hiring Committee,
complete with 3 references
& their contact info to
lwrcthird@gmail.com.

Application deadline: May 24th, 2022.

For more information, contact Hiring Committee at above email address. We thank all those who apply, but only those considered for an interview will be contacted.



A chef's hat has 100 pleats. Apparently, it's meant to represent the

100 ways you can cook an egg.



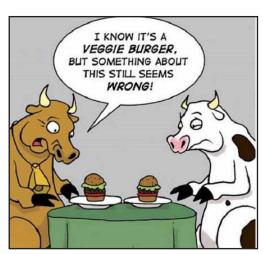
Grief Is Important

Grieving doesn't have to be a process that keeps us rooted in our thoughts of fear and sadness.

Change is something that happens each and every moment in our lives. Since nothing is constant, it may sometimes seem as if we are losing something whenever things do change. Understanding that this is part of our daily existence and that there will not only be gains but also losses in our lives can help us more readily accept and deal with whatever happens.

Whenever we lose something or somebody we love, it is important for us to take time out for ourselves and truly feel the weight of what we are experiencing. Although it may seem that doing so will push us into a deeper state of sadness, truly giving ourselves permission to be with whatever arises actually creates space for us to begin the healing process. This is because the act of grieving is a natural process, allowing us to sort through the range of emotions that are present in our everyday existence. Even though it may sometimes seem easier to involve ourselves in activities that take our minds off of our sadness, this will only make the route to healing more difficult. Unless we listen to where we are in the moment, the emotions we experience will only grow in intensity, and our feelings will manifest themselves in more powerful and less comfortable ways. Once we consciously acknowledge that these emotions are present, however, we are more able to soothe the sorrow of the moment. In so doing, we become more open to our natural ability to heal ourselves.

Grieving doesn't have to be a process that keeps us rooted in our thoughts of fear and sadness. For the moment we might feel despondent, but by expressing and coping with our true feelings, we face the sadness head-on. When we allow ourselves to accept and deal with our loss fully, we will then be able to continue our life's journey with a much more positive and accepting outlook. This will make it easier for us to see that our grief is ephemeral and, just like our moments of happiness, it will also come to pass.







BOGGLE

Search for words that can be constructed from the letters of sequentially adjacent cubes; horizontally, vertically, and diagonally. Words must be at least three letters long, may include singular and plural (or other derived forms) separately, but may not use the same letter cube more than once per word. How many words can you find?

FOR RENT - 55+ in GLENCORA ESTATES ASHERN, MB

1 - 1 bedroom suite PHONE GARY: (204) 768-3224



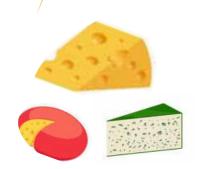


Types of Cheese



0	K	В	M	Α	J	Q	Α	М	Α	R	0	K	М	М	E	Α
K	I	Ν	Ν	Т	J	Е	Υ	М	0	R	С	0	0	W	U	K
L	Т	J	W	Т	С	0	L	М	Е	ı	Α	N	0	s	Е	٧
Α	J	Α	s	0	s	0	Α	D	R	R	Т	L	W	U	L	٧
С	L	М	Υ	С	Р	Ν	Α	В	С	Ε	ı	ı	E	٧	В	Α
I	R	L	D	I	0	S	D	L	R	Α	S	С	X	Ν	В	U
Α	D	Е	Е	R	Α	S	J	Е	Н	S	Т	Р	Α	С	Α	В
L	S	Υ	Α	R	R	U	Υ	С	С	0	L	В	Υ	Ν	D	Р
0	М	L	Р	М	Α	J	K	С	Α	J	R	Е	Р	Р	Е	Р
Z	U	Υ	0	М	Α	Z	R	L	М	S	N	Т	Α	0	G	I
N	Е	Α	E	С	1	G	Z	Α	Ε	0	Α	J	1	Т	0	С
0	Ν	S	K	L	н	0	Ν	0	L	R	Α	D	D	E	Н	С
G	S	I	K	Р	w	Т	R	0	М	Р	Υ	G	В	U	R	Р
R	Т	Α	Q	D	E	0	٧	L	ı	М	В	U	R	G	Е	R
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AMERICAN BLEUE COALHO CREAM FETA LIMBURGER MOZZARELLA PEPPERJACK RICOTTA ASADERO BRICK COLBY CRIOLLO GOAT MANTEIGA MUENSTER PROVOLONE ROMANO ASIAGO
CHEDDAR
COTIJA
CROWLEY
GORGONZOLA
MONTEREYJACK
PANELA
REINO
SWISS



ARE YOU ON FACEBOOK?

CLICK THE SQUARES BELOW!

Each one leads to its

respective Facebook

page, website or group.



Want to see your business or organization below and grow your Facebook following?
Email us to book your space: thearoundtown2020@gmail.com







