the around town paper

Advertising, Design & Marketing in Manitoba by Blue Raven

website: www.blueravendesign.ca email: thearoundtown2020@gmail.com

Vol. 31 No.39

Happy New Year!

January 4, 2023



- 1. From what Roman god does the month of January get its name?
- 2. On what calendar is Chinese New Year based?
- 3. What is the translation of the title of the song "Auld Lang Syne"?
- 4. On what date was New Year's celebrated in ancient Rome?
- 5. In Spain, 12 of what is eaten before the clock strikes twelve?
- 6. If you are in Scotland on New Year's eve, who do you kiss at midnight?
- 7. The first year there were fireworks for the New York NYE celebration?
- 8. Which calendar is used most in the world, based a Jan 1st New Year?
- 9. On NYE in 1985, what entertainer died in a controversial airplane crash?
- 10. In what ancient country were eggs given as gifts on New Year's Day?



Dad: 'A sweater I purchased was picking up static electricity so I returned it to the store.'

Family: OK, so?

Dad: 'They gave me another one free of charge.'

A father gave his teenage daughter an untrained pup for her birthday. An hour later, while wandering through the house, he found her looking at a puddle in the center of the kitchen floor.



"My pup," she murmured proudly, "runneth over."

Trivia Answers: 1. Janus 2. The Lunar Calendar 3. Times Gone By 4. March 1 5. Grapes 6. everyone in the room 7. 1904 8. Gregorian Calendar 9. Rick Nelson 10. Persia



Alexa, take down the Christmas decorations.

DO YOU HAVE A STORY? THE AROUND TOWN PAPER WILL SHARE IT - FREE!

We do not have the capabilities to travel and 'report' at this time, but we welcome submissions of articles and stories from across our great province of Manitoba.

Information submitted is printed and/or posted online at the discretion of the editor; submissions may be edited for space and content.

Articles must be in print ready PDF format and include news of the local area. Photos welcome - please send names of those represented and who photo credit should go to.

Email us at thearoundtown2020@gmail.com
This section is not intended to promote fundraising campaigns.

RV BOARDING KENNEL & PET FOOD SALES (204)-739-3445

In Loving Memory
Gesele Di-Ann
Nabess

September 15, 1976 - December. 12, 2022

A memorial service will be held at 1:00 pm on Saturday, January 14, 2023 in the Ashern Legion Hall with Dawn Tober officiating.

Interment to follow in the Holy Cross Cemetery, Ashern, MB.

Arrangements by:
ARNASON FUNERAL HOME
Ashern - Lundar
1.204.768.2072
1.866.323.3593

Happy 90th Birthday
Evelyn Kiesman
January 5,2023

Love from your family

What's Going on Around Your Town, Manitoba?

To get your listing seen here, email thearoundtown2020@gmail.com Sorry, no links, online addresses or fundraisers in these sections.

FREE CLASSIFIEDS - Maximum of 100 characters **Upcoming Events:** must be 100% free to attend

PAID CLASSIFIEDS - \$10 PER WEEK - Max.of 100 characters

Garage & Yard Sales: date, time, location only. Church Services: date, time, location only.

French Onion Soup Recipe



INGREDIENTS

5-6 c. yellow onions, thinly sliced

1 tbsp cooking oil

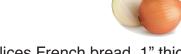
2 tbsp butter

1/2 tsp sugar

1 tsp salt

3 tbsp flour

6 cups beef stock (better if homemade) 4 ounces parmesan cheese, grated



8 slices French bread, 1" thick 4 tbsp olive oil for drizzling Salt and pepper to taste

2-3 tbsp cognac

1/2 raw yellow onion, grated 12 ounces Swiss cheese, grated

1/2 c. wine (dry white wine or dry white vermouth)



DIRECTIONS

Place a heavy-bottom stockpot or dutch oven on a stove over medium-low heat. Add cooking oil and butter. Saute onions until evenly coated with oil and butter.

Cover the pot and let it sit until onions are soft and translucent, about 20 minutes. For caramelized onions, turn the heat to medium or medium-high.

Stir in sugar and salt and cook uncovered, stirring often until onions are browned and reduced.

Reduce heat to medium-low and stir in the flour. Stir for 2-3 minutes, or until the flour and butter form a thick paste. If paste not achieved, add more butter.

Mix in 1 cup of warm beef stock. Scrape the bottom of the pan to prevent scorching. Stir in the remaining stock and wine. Let the soup simmer for 30 minutes.

For the croutons or toasted bread, preheat your oven to 325 degrees F. Drizzle bread with olive oil and place on a baking sheet. Bake the bread for 15 minutes at 325 degrees F. Flip the slices over and bake for another 15 minutes.

Once the soup has simmered, preheat your oven to 350 degrees F. Salt and pepper to taste.

Pour the soup into a casserole dish. Stir in cognac, the 1/2 raw onion (grated), and a few ounces of Swiss cheese.

Top the soup with toasted bread in a single layer. Top the bread with the remaining Swiss and Parmesan cheese. Be sure all the edges of bread are covered to avoid burning. Drizzle with oil or melted butter.

Bake the casserole at 350 degrees F for 30 minutes. Turn on the broiler and brown the cheeses.

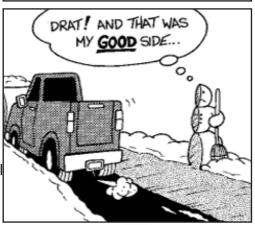
Let the soup cool for a few minutes before serving. Enjoy!

NAME THAT TUNE

Perhaps this coat will bring you-Good luck and happiness **And I just couldn't wait to** wear it - And momma blessed it with a kiss



https://napierconsulting.ca





The Around Town Paper is online in FULL COLOUR at www.blueravendesign.ca

WUZZLE PUZZLE ANSWERS

- 1. Too Good to Last
- 2. Pat on the Back
- 3. Life Behind Bars
- 4. A Touching Moment
- 5. Look Before You Leap
- 6. Three Wise Men
- Spread a Little Happiness
- 8. Pay Raise
- 9. Peace on Earth
- 10. Never Too Old Too Learn 11. Room for One More
- 12. Upright Piano

I AM SO EXCITED. I AM SO EXCITED.

Are You Excited or Scared?

Facing the truth upfront rather than turning from it will keep your life moving in a forward and positive direction. When new challenges and opportunities show up in our lives, we may diagnose ourselves as feeling scared when what we really feel is excited. Often we have not been taught how to welcome the thrill of a new opportunity, and so we opt to back off, indulging our anxiety instead of awakening our courage. One way to inspire ourselves to embrace the opportunities that come our way is to

look more deeply into our feelings and see that butterflies in our stomach or a rapidly beating heart are not necessarily a sign that we are afraid. Those very same feelings can be translated as excitement, curiosity, passion, and even love.

There is nothing wrong with being afraid as long as we do not let it stop us from doing the things that excite us. Most of us assume that brave people are fearless, but the truth is that they are simply more comfortable with fear because they face it on a regular basis. The more we do this, the more we feel excitement in the face of challenges rather than anxiety. The more we cultivate our ability to move forward instead of backing off, the more we trust ourselves to be able to handle the new opportunity, whether it's a new job, an exciting move, or a relationship. When we feel our fear, we can remind ourselves that maybe we are actually just excited. We can assure ourselves that this opportunity has come our way because we are meant to take it.

Framing things just a little differently can dramatically shift our mental state from one of resistance to one of openness. We can practice this new way of seeing things by saying aloud: I am really excited about this job interview. I am really looking forward to going on a date with this amazing person. I am excited to have the opportunity to do something I

have never done before. As we do this, we will feel our energy shift from fear, which paralyzes, to excitement, which empowers us to direct all that energy in the service of moving forward, growing, and learning.

BEAT THE WINTER BLAHS WITH A WINTER PUZZLE! $U \cap X J$ DPYGGOB HRVDNCEF OSNGWNR S ОК ORFΤI S 00 NGR G EΧТ DCHXDD XYHATUJQPMPI Look for the hidden words in the winter word search puzzle. Remember, words can be diagonal, vertical, horizontal, frontward or backwards. BOOTS HOT CHOCOLATE FROST **TOBOGGANING** HAT WINTER SLEIGH SCARE SKATING SNOWFLAKE SKIING SNOWMAN

FRIDAY BINGO - Jan 6
MOOSEHORN HALL - 7 PM
JACKPOT
\$2000 in 54#'s
Mini Toonie - \$2100+

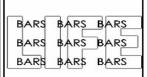




WUZZLE PUZZLES

GOOD LAST GOOD LAST







LOOK ULEAP YYY MEN

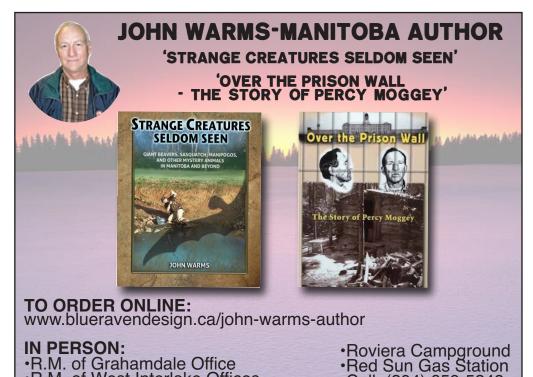




Never Old Learn Old Learn MORE MORE MORE MORE MORE MORE

"If you don't like something change it; if you can't change it, change the way you think about it." ~Mary Engelbreit





NAT'S BOOTS



CANADIAN MADE 5 STARS!

Interlake Rep (204) 768-0543





Apologize to your children when you lose your cool. They don't understand why you're upset and they deserve an explanation and an apology. Doesn't matter that they're little. They're little humans too. Communicating with them will make it easier for them to talk to you one day



Alcoholics Anonymous in Manitoba

Lundar:

(204) 739-8093

Eriksdale:

(204) 739-6454

Toll Free #:

1-(877) 942-0126

Central office:

(204) 943-6051

·R.M. of West Interlake Offices

•Call: (204) 659-5248

WHERE YOUR AD IS BEING SEEN

LINKS BELOW TO GO DIRECTLY
TO OUR ONLINE SPACES!



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