

What can fill a room but takes up no space?

Answer: Light

MOOSEHORN HALL FRIDAY NIGHT BINGO
MARCH 13 - 7 PM
JACKPOT
\$1800 IN 52#'S
MINI TOONIE \$1700+

Name That Tune
Caught up in circles
Confusion is nothing new....



The Around Town Paper

Published Weekly by: Blue Raven Design

PO. Box 178, Ashern, MB R0C 0E0
 Email: thearoundtown2020@gmail.com



Vol. 34 No. 46

www.blueravendesign.ca

March 11, 2026

March: In Like a Lion, Out Like a Lamb

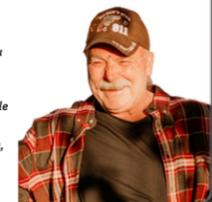
Every year as winter starts loosening its grip on Manitoba, the old saying returns: "March comes in like a lion and goes out like a lamb."

For generations, the phrase has described how March often begins with wild winter weather; strong winds, snow and bitter cold, before slowly easing toward milder, spring-like days by month's end. The saying dates back hundreds of years and may come from old European weather folklore. Long before modern forecasts, farmers and sailors watched the skies and relied on sayings like this to remember seasonal patterns. Some historians even link it to the stars: Leo the Lion appearing in early March and Aries the Ram (the lamb) later in the month.

Of course, Manitobans know better than to trust March completely. A lamb can still turn back into a lion overnight. Still, the old saying carries a hopeful reminder: winter doesn't last forever and spring is on the way. 🌱



Kenneth Arnold Nast
July 28/1964–February 27/2026
 With sadness and love, we announce Ken passed away at the age of 61 years old with family by his side after a long battle with cancer.
 Ken was predeceased by his parents, Marion and Alfred Nast, and his brother David Nast.
 Ken will be sadly missed by his spouse Brenda, his children Darnell, Darcy, Jessica, Brittany (Scott), Brandon, Dustin, Many grandchildren, his brother Darryl (Kim), Uncle Bud (Lillian), nieces and nephews, cousins and many friends.
 Ken was born July 28/1964 in Grand Rapids, MB, while growing up he had a passion for carpentry (he could build you anything), he then moved onto construction and operating heavy equipment. Ken spent his time hunting and fishing and when he wasn't doing that you could find him in the kitchen enjoying candy and pastries. Ken loved his family and friends and would put others first.
Celebration of Life
 Will be held at the Oak Point Hall in Manitoba
 March 28/2026 at 12 o'clock.
 A Private family interment will be held at a later date.
"Your love is still our guide, And though we cannot see you You are always at our side."
"You taught me more by example than any words could say, I'll honour you, remember you, and love you always Dad"
 -Britt



NOTICE OF DIRECTOR ELECTIONS ELECTRONIC VOTING AND ANNUAL GENERAL MEETING (the "AGM") MEMBERS OF ACCESS CREDIT UNION LIMITED (the "Credit Union")

TO: ALL MEMBERS OF THE CREDIT UNION

VOTING FOR BOARD OF DIRECTORS

TAKE NOTICE THAT voting for the Board of Directors is open to all members who have a share at any Credit Union branch. Voting will be done by electronic ballot and will be tallied electronically by a third-party provider. Voting will be open from 9:00 a.m. CDT on Wednesday, the 25th day of March, 2026 until 5:00 p.m. CDT on Wednesday, the 8th of April, 2026. Members of the Credit Union are invited to vote online at www.accessvotes.ca. Each member may vote on a personal electronic device or should any member prefer, devices for the purpose of voting will be available at all branches of the Credit Union during operating hours.

ANNUAL GENERAL MEETING

TAKE NOTICE THAT the AGM of the members of the Credit Union will be held on Thursday, April 9, 2026, at 7:00 p.m. CDT via virtual means, for the following purposes:

- 2025 Audited Financial Statements and Auditor's Report
- Board of Directors Report
- Appointment of Auditors
- Director Elections Voting Results

All eligible members wishing to participate in the AGM are required to register online at www.accesscu.ca prior to April 9, 2026 at 4:00 p.m. CDT. Instructions for voting processes and how to ask questions will be displayed on the screen commencing at 6:45 p.m. CDT. These instructions will also be reviewed at the opening of the meeting.

More information can be found at: www.accesscu.ca.

DATED this 11th day of March, 2026
 ACCESS CREDIT UNION LIMITED
 By Order of the Board of Directors



Indian Cuisine

Word Search

DIRECTIONS:
 Find and circle the vocabulary words in the grid. Look for them in all directions including backwards and diagonally.



U	C	L	P	A	L	A	K	P	A	N	E	E	R	F	C	V	I	T	D	D
C	O	O	L	V	Y	U	S	L	H	L	N	W	N	V	V	Y	E	P	D	L
Y	R	R	U	C	M	Y	G	Q	A	N	R	M	P	A	N	I	P	U	R	I
C	S	P	A	P	A	K	O	R	A	D	Z	V	T	F	P	M	J	P	T	Q
O	M	A	L	A	I	K	O	F	T	A	M	E	Y	Q	A	G	A	T	U	F
R	O	A	D	S	S	P	U	S	F	P	L	B	A	S	Q	R	G	M	A	N
E	W	L	L	O	K	N	V	H	D	K	I	A	A	O	A	I	S	Q	L	N
V	E	R	A	U	Q	V	Q	S	K	H	W	L	S	T	D	A	M	R	O	K
M	M	K	X	D	D	D	O	O	V	Q	A	L	H	A	W	O	Z	S	O	I
I	F	L	U	K	N	O	J	J	R	C	E	A	A	C	M	X	H	T	G	N
B	Q	V	W	A	F	I	S	N	H	A	I	L	H	K	R	A	P	K	O	K
T	A	V	B	S	U	E	V	A	F	T	K	A	W	D	P	U	K	N	B	Q
Y	I	E	R	O	T	H	I	G	W	I	P	S	H	Q	J	A	U	K	I	Y
K	H	V	D	M	V	D	T	O	D	A	P	A	V	V	A	M	N	V	I	B
N	I	X	I	A	G	E	Y	R	T	R	P	M	K	E	A	W	X	V	M	T
T	D	G	A	S	J	Y	S	I	D	B	Y	A	U	J	N	R	K	X	E	K
C	H	C	Y	E	N	T	U	H	C	G	H	N	B	F	Y	B	X	E	U	R
B	O	W	Q	A	K	P	D	F	H	M	W	A	V	Q	N	O	G	V	P	D
I	S	S	A	L	F	M	F	I	G	Z	L	H	J	A	L	F	R	E	Z	I
T	A	N	D	O	O	R	I	X	C	U	D	C	D	I	R	Q	O	Q	M	U
I	N	A	Y	R	I	B	A	E	G	Z	Q	M	H	Z	G	M	L	E	F	Q

ALOO GOBI: Potato and cauliflower curry

BHAJI: Deep-fried vegetable fritters

BIRYANI: Fragrant rice dish with meat or vegetables

CHANA MASALA: Spicy chickpea curry

CHAPATI: Unleavened whole wheat flatbread

CHUTNEY: Savory condiment or spread

CURRY: Spiced sauce-based dish

DAL: Spiced lentil soup

DOSA: Thin crispy fermented crepe

GULAB JAMUN: Sweet syrupy milk-solid balls

JALFREZI: Stir-fried meat or vegetables in spicy sauce

KORMA: Mild curry with nuts and yogurt

KULFI: Dense frozen dairy dessert

LASSI: Yogurt-based drink

MALAI KOFTA: Fried dumplings in creamy sauce

MASALA CHAI: Spiced milk tea

NAAN: Leavened flatbread

PAKORA: Vegetable fritters in chickpea batter

PALAK PANEER: Spinach curry with cheese cubes

PANI PURI: Crispy hollow balls with flavored water

PARATHA: Flaky layered flatbread

RAITA: Yogurt-based condiment with vegetables

ROGAN JOSH: Aromatic lamb curry

SAMOSA: Fried pastry with savory filling

TANDOORI: Clay oven-cooked dishes

TIKKA MASALA: Creamy tomato sauce with grilled meat

VINDALOO: Hot and tangy curry

Deadline for ads is Fridays at 12 noon. Visit: www.blueravendesign.ca

Deadline for ads is Fridays at 12 noon. Visit: www.blueravendesign.ca

Computer Tutor
 PROFESSIONAL
 COMPUTER REPAIRS & TUTORIALS
 CALL-TEXT-WhatsApp:
 (204)-471-5818
 www.computertutorpetra.ca

ADAM T. ELVIS & 4-PIECE BAND
SAT, MARCH 14 | 7 PM START
\$25 PER TICKET
 INCLUDES REFRESHMENTS & SNACKS
CASH BAR & 50/50 RAFFLE
 LOCATION: MOOSEHORN CENTENNIAL HALL
2.5 HOURS OF LIVE CLASSIC MUSIC!
 JOHNNY CASH • 50'S ELVIS • VEGAS ELVIS
 TICKETS AVAILABLE AT MOOSEHORN CO-OP
 HARDWARE & CONVENIENT STORE,
 MOOSEHORN HOTEL OR VIA E-TRANSFER TO
 MOOSEHORNCOMMCLUB@GMAIL.COM
 MOOSEHORN COMMUNITY CLUB FUNDRAISER
 Confidential, 24/7, Toll-Free
1-877-435-7170
 MANITOBA SUICIDE PREVENTION & SUPPORT LINE
 A Klincik Community Health Program
reasontolive.ca



♈ ARIES - You're feeling motivated and a little impatient this week. That's not necessarily a bad thing, sometimes the spark that pushes things forward comes from restless energy.

♉ TAURUS - Good food, familiar faces, and a little peace will go a long way toward recharging your batteries. Don't underestimate the power of a quiet evening and a full belly.

♊ GEMINI - Conversations may lead you down unexpected paths and one random idea could turn into something surprisingly useful.

♋ CANCER - Someone around you may need a little extra kindness this week. Luckily, that's one of your specialties. Just remember that helping others doesn't mean you have to carry the whole world on your shoulders.

♌ LEO - Let things unfold naturally and you'll still end up where you want to be with less drama along the way.

♍ VIRGO - Just remember that perfection is overrated and "good enough" is sometimes exactly that.

♎ LIBRA - Too much work and not enough fun could leave you feeling off-kilter. Find time for laughter, music, or something creative to even things out.

♏ SCORPIO - Try not to read mysteries into situations that are probably much simpler than they seem.

♐ SAGITTARIUS - A new idea, hobby, or spontaneous plan could add some excitement to your week. Follow your curiosity — it rarely steers you wrong.

♑ CAPRICORN - You've been working hard, and this week you may finally see a small sign that your efforts are paying off.

♒ AQUARIUS - Not everyone will understand your ideas right away, but give them time. Sometimes the best concepts take a little while to catch on.

♓ PISCES - Your imagination is strong this week, which is wonderful as long as you don't drift too far away from practical matters. Dream a little, but keep one foot on the ground.



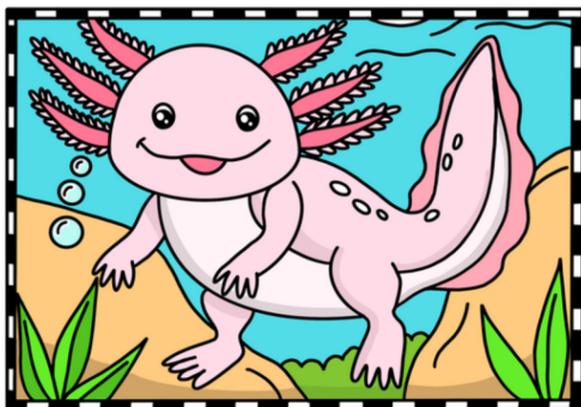
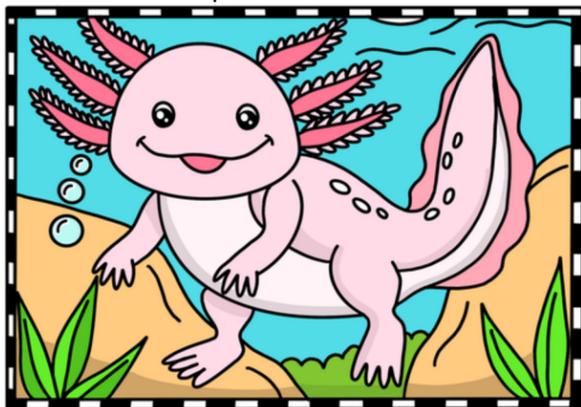
Dealing with Difficult People - We encounter a wide variety of people throughout our lives. Many of them touch us in some positive way. Occasionally, however, we encounter those individuals who can be difficult to deal with. Perhaps this person is a colleague or close friend, and you feel they are being deliberately obtuse, inviting trouble, or doing foolish things that annoy you. It may be possible to appease or avoid those people in the short term. Dealing with them in the long term, however, can be exhausting. The behavior of difficult people can even make you feel like losing your temper, but keep your cool. Staying calm is the first step, particularly when you are ready to confront them.

Avoiding a difficult person can prove impossible and is not in your best interest, especially if you live or work together. Likewise, attempts to steer clear of them can become a source of stress and anxiety when they are a part of your social circle. When this is the case, it is best to kindly, but directly, address the problem. Tell the person how their actions make you feel, and encourage them toward a more positive course of action.

Speak assertively, but respectfully, and don't portray yourself as a victim. Another approach for dealing with a difficult individual is to gain a deeper understanding of who that person is. Ask them why they do or say certain things. If you disagree with their motives, question them further, so you can try and discover the root of their behaviors. In doing so, you may be able to gently shift their perceptions or at least help them understand your point of view.

You may want to think about what you want to say to a difficult person before you actually talk to them. If you can, avoid being judgmental or defensive, and try to approach the conversation objectively. If the person is open to the idea, try coming to an agreement. If approaching them fails, let it go and move on. There is no reason to let a difficult person or situation have power over your state of being. Remember that a lot can be accomplished when you take the time to listen and offer up alternative perspectives.

Ax otlotl Spot the 5 Difference



🍋 Creamy Lemon Garlic Chicken & Potatoes

When winter refuses to leave but spring is starting to peek around the corner, this bright and cozy dish hits the perfect note. Creamy garlic sauce keeps things comforting, while fresh lemon adds a little sunshine to the plate.

Ingredients

- 4 boneless chicken breasts
- 1 lb baby potatoes, halved
- 3 tbsp olive oil
- 4 cloves garlic, minced
- 1 cup chicken broth
- ¾ cup heavy cream



- Juice of 1 lemon
- 1 tsp Italian seasoning
- Salt & pepper to taste
- ½ cup grated parmesan
- Fresh parsley (optional)

Instructions

Toss baby potatoes with 1 tbsp olive oil, salt, and pepper. Roast at 400°F (200°C) for about 25 minutes until golden.

Season chicken with salt, pepper, and Italian seasoning. In a large skillet, heat remaining olive oil and cook chicken 5–6 minutes per side until browned and cooked through. Remove and set aside.

In the same pan, sauté garlic for about 30 seconds until fragrant. Add chicken broth and lemon juice, scraping up the flavorful bits from the pan.

Stir in the cream and parmesan. Simmer 3–4 minutes until slightly thickened. Return chicken to the skillet and add roasted potatoes. Spoon sauce over everything and cook another 2 minutes.

Sprinkle with parsley and extra parmesan. Great with a side salad or crusty bread. *This recipe also works great with leftover rotisserie chicken! Just add the cooked chicken to the sauce at the end and simmer for a few minutes.*



Dear Ruby,
I'm wondering if I'm the only one feeling this way lately. Groceries cost more, gas

costs more and it seems like every bill that shows up in the mailbox is bigger than the last one.

I work hard, I try to be responsible, and still it feels like I'm constantly trying to catch up. It's stressful and honestly a little discouraging. How are people supposed to stay positive when everything feels like it's getting harder? — **Feeling the Squeeze in Manitoba**

Dear *Feeling the Squeeze*, You're definitely not the only one noticing it. Across Manitoba, kitchen table conversations sound very similar these days. People are looking at grocery receipts, gas pumps, and power bills and wondering how things climbed so quickly. It's frustrating, and it's completely understandable to feel the weight of it.

But here's something worth remembering: Manitobans have always been pretty resourceful people.

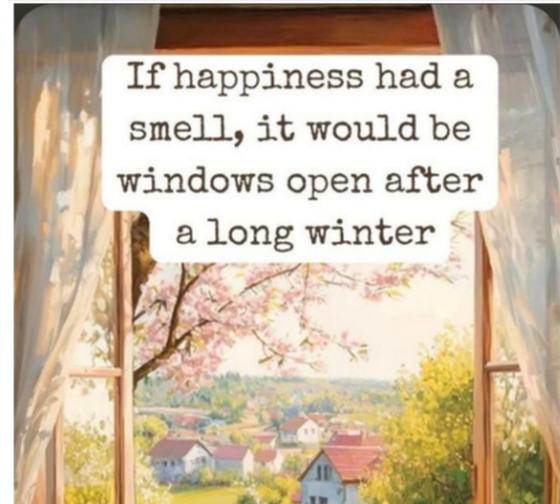
This is a province where neighbours still lend a hand, people share garden vegetables over backyard fences and communities come together when times get tough. When the pressure rises, you often see something else rise with it; creativity, cooperation and a lot of quiet resilience.

It's okay to acknowledge that things are tight right now. Pretending otherwise doesn't help anyone. But it's also worth noticing the small victories along the way: a shared meal, a good laugh with friends, a moment where you realize you're still standing and still moving forward.

Hard seasons don't last forever, but the strength people show during tends to stick around. Hang in there — a lot of us are walking this road together. — **Ruby** 🍷

Email: writerubyrealtalk@gmail.com

To everyone that signed my 7th grade yearbook, you'll be happy to know that I did in fact Stay Cool.



I'm basically solar-powered — I function better when the sun is shining.



OVER 100 MILLION NORTH AMERICANS HAVE EXPERIENCED ONLINE HARASSMENT.

THIS ISN'T A FEW TROLLS
THIS IS A CULTURAL PROBLEM.

They said:
"Hurt people hurt people."

I answered:
Not all hurt people hurt people. Some spend their lives making sure no one else feels what they did.

Some break cycles.
Some build safe spaces.
Some turn pain into purpose.
Hurt people don't just hurt people.
Hurt people heal people too.