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Mother's Day issue will be published May 10th

Deadline for ad placement is Friday, May 5th by 12 noon

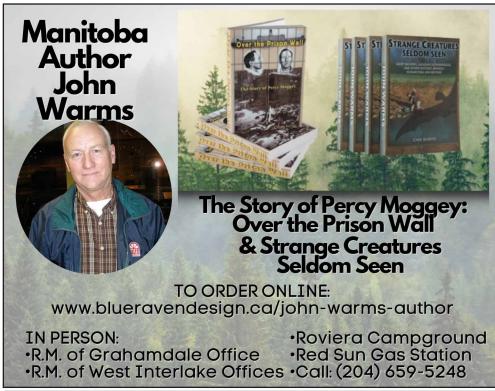
NAT'S BOOTS



CANADIAN MADE 5 STARS!

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Soft Baked Pretzel Bites

INGREDIENTS:

- 1 and 1/2 cups (360ml) warm water (lukewarm– no need to take temperature but around 100°F (38°C) is great)
- 2 and 1/4 teaspoons (7g) instant or active dry yeast (1 standard packet)
- 1 Tablespoon brown sugar or granulated sugar
- 1 teaspoon salt
- 1 Tablespoon unsalted butter, melted and slightly cool
- 3 and 3/4 4 cups (469-500g) all-purpose flour (spoon & leveled), plus more for your hands and work surface
- topping: coarse salt/coarse sea salt

Baking Soda Bath

• 1/2 cup (120g) baking soda

• 9 cups (2,160ml) water



DIRECTIONS:

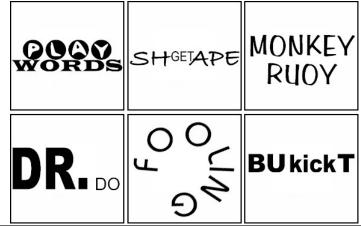
- Make the dough: Whisk warm water, yeast, and sugar together in the bowl. Cover yeast mixture and allow to sit for 5 minutes or until foamy on top. Add salt, melted butter, and 3 cups (375g) of flour. Beat for 1 minute, scrape down the sides of the bowl with a rubber spatula if needed, then add 3/4 cup (95g) of flour. Beat until the dough comes together and pulls away from the sides of the bowl, about 2 minutes. If dough is extremely sticky after 1 minute of mixing, add remaining 1/4 cup of flour and continue to beat for 1 more minute.
- **Knead the dough:** Knead by hand on a lightly floured surface for 2 minutes. Cover lightly with a towel and allow to rest for 10-30 minutes.
- **Preheat oven to 400** °F (204 °C). Line 2 baking sheets with parchment paper or silicone baking mats. Silicone baking mats are highly recommended over parchment paper. If using parchment paper, lightly spray with nonstick spray or grease with butter. Set aside.
- Shape: With a sharp knife, pizza cutter, or bench scraper, cut dough into 6 equal pieces (just eyeball it, doesn't have to be perfect). Sprinkle work surface very lightly with flour. (Tip: The heavier you flour the work surface, the harder it is to roll the dough. A little stickiness actually helps. You only need *a very light* dusting of flour.) Roll each piece of dough into a 20-inch rope. If the ropes keep shrinking and stretching the dough becomes difficult, stop what you're doing, lightly cover all of the dough, and let it rest for 10 minutes so the gluten can relax. Then, return to rolling it into ropes. Cut each rope into 1.5-2 inch pieces to make bites.
- Baking Soda Bath: Mix water and baking soda together in a large pot. Bring to a boil. Place 8-10 pretzel bites into the boiling water for a quick 10-15 seconds. (Any longer and your pretzels could take on a metallic taste.) Using a slotted spatula or spoon, lift the pretzel bites out of the water and allow as much of the excess water to drip off. Place bites onto prepared baking sheets. Sprinkle each with coarse sea salt while they are still wet or leave plain if using cinnamon sugar topping. Repeat baking soda bath with remaining pretzel bites. If needed, you can cover and refrigerate the boiled/unbaked bites for up to 24 hours before baking.
- Bake for 15 minutes or until golden brown. Remove from the oven and serve warm. Cover and store leftovers at room temperature for up to 3 days. To reheat, microwave for a few seconds or bake in a 350 °F for 5 minutes.

WUZZLE PUZZLE



How long should a

Long enough to reach the ground!



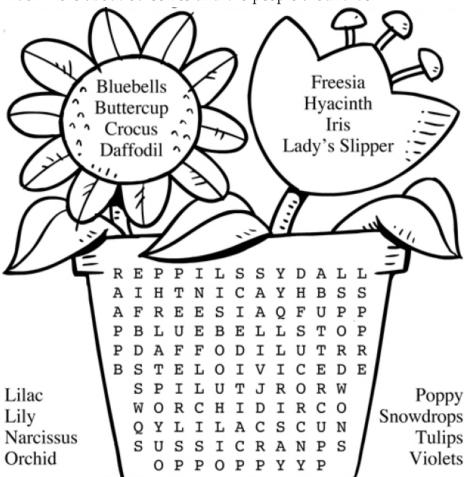


Body Language - So much can be revealed to us when we listen to the language of our bodies. Our bodies are always speaking, sending us messages through the way we move, the sensations that arise from within, and the gestures and expressions that we make when we are communicating with others. Tuning in to the language of

our bodies can be very enlightening, especially as most communication is believed to take place nonverbally. It is also believed that the body never lies, and that if we want to know the truth about ourselves and others, then we should listen to what our bodies have to say. Anyone who has ever flirted with someone they are attracted to has probably, at one point in time or another, brushed their hands through their hair or found themselves leaning forward to get closer to that person. Someone feeling defensive will tend to cross their arms over their chest, while a person who wants to withhold something may look away when speaking.

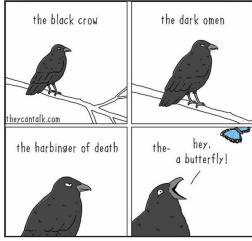
If you want to know how you truly feel about a person or a situation, then it is a good idea to tune in to what you are feeling inside. Excitement, nervousness, anxiety, and fear are just some of the messages that your body wants you to hear. Your body can also be a very reliable compass. Anyone who has ever been somewhere they don't want to be has probably experienced their bodies trying to move them away from that particular circumstance. And while it can be very easy to talk ourselves into and out of choices we may make with our minds, it isn't so easy to change the truth of our hearts that reside within our bodies.

To begin tuning in to this subtle form of communication, start taking the time to notice what your body is telling you. Greet each feeling or sensation as a message carrying wisdom from your body. Tune in to what your body is telling you about the situations and people you encounter and listen to what others are communicating to you through their bodies. We already are subconsciously receptive to the language of our bodies, but when we choose to consciously pay attention, we hear and understand so much more about ourselves and the people around us.





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MOOSEHORN BINGO NO BINGO FRIDAY, APRIL 28

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Time for some Brain-teasers!

Q. If two's company and three's a crowd, what are four and five?



- Q. If there are four apples and you take away three, how many do you have? A. You took three apples so obviously you have three.
- Q. Where do fish keep their money?
 - A. In the river bank.
- Q. Two fathers and two sons go fishing. Each of them catches one fish. So why do they bring home only three fish?
 - A. Because the fishing group comprises a grandfather, his son, and his son's son - hence just three people.
- Q. I add five to nine, and get two. The answer is correct, but how?
 - A. When it is 9am, add 5 hours to it and you will get 2pm.
- Q. The ages of a father and son add up to 66. The father's age is the son's age reversed. How old could they be?
 - A. There are three possible solutions for this: the father-son duo could be 51 and 15 years old, 42 and 24 years old or 60 and 06 years old.
- Q. If a rooster laid 13 eggs and the farmer took eight of them and then an other rooster laid 12 eggs and four of them were rotten, how many of the eggs were left?
 - A. Roosters don't lay eggs!
- Q. I am an odd number; take away an alphabet and I become even. What number am I?
 - A. Seven (SEVEN-S=EVEN)

MUSIC SUDOKU

Use logic to fill in the puzzle so that each of the 9 music symbols appears exactly once in a row, column and 3x3 block. There is only one solution.

