



the around town paper

Advertising, Design & Marketing in Manitoba by Blue Raven Design

website: www.blueravendesign.ca
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Have a wonderful week!

July 27, 2022

TRIVIA

1. What is the study of soil called?
2. Which European city is regarded as the watch making capital of the world?
3. Where is King Tut's tomb?
4. What are Easter Island's famous statues called?

5. What is the smallest national park in Canada?
6. In France what is a Framboise?



7. In what time zone is the state of Nevada located?
8. Texas is home to the longest-running what?
9. What Canadian province boasts the longest freshwater beach in the world?

10. What is the lowest natural point on Earth?
11. What comic strip character is Beetle Bailey's sister?
12. In Disney's "Alice in Wonderland", who is the companion of The Walrus?
13. What metal is also known as quicksilver?
14. Who played Tony Danza's daughter, Samantha, on "Who's the Boss?"



15. Who played the villain Howard Payne in the 1994 movie "Speed"?

FRIDAY NIGHT BINGO
MOOSEHORN
COMMUNITY HALL
Lucky 7: \$420 in 33 #'s
Loonie Pot: \$800



NAT'S BOOTS
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BLUE RAVEN DESIGN
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"We interrupt sounds of the ocean for this special news bulletin: Back at the office, everyone is getting along just fine without you!"

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

DEADLINE for advertising: Fridays by 12:00 noon

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.

Senior Activities: 100% free to attend only.

Baby Announcements: name, birthdate, measurements, proud parents & grand parents.

Upcoming Events: 100% free to attend only.

PAID CLASSIFIEDS - \$10 PER WEEK - Maximum of 100 characters

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

Church Services: date, time, location only.



NAME THAT TUNE

"On the day that you were born
the angels got together
And decided to create a
dream come true...."

I don't care how old I get,
I'm stopping that microwave
on 0:01 because ain't
nobody got time for all of
that hootin' and hollerin'.



PLEASE DO NOT GIVE YOUR DOG ICE CUBES or other frozen items in the heat to cool them down! Ice cubes do not cool dogs down! Giving ice cubes to dogs in the heat has the opposite effect of cooling. The canine anterior hypothalamus is triggered to warm up the body because it recognises that something icy cold has been absorbed, and subsequently the bodily temperature rises to compensate for this. In extreme heat a dogs' temperature needs to be reduced gradually.

Give dogs tepid water only. Tepid water soaked towels rubbed into the dogs fur close to the skin to wick away heat from the body will keep them cool, especially under forelegs (armpits) and pads. **NOTICE CUBES.**

BOGGLE LEVEL: MEDIUM

Search for words 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?

T	K	M	E
H	I	C	A
D	K	S	L
A	T	F	L

DON'T THROW AWAY OLD LEGO BRICKS!

The company has a new service called **LEGO REPLAY** that will wash, sort and donate your old bricks to charities that work with children. They will even cover shipping.

Visit www.lego.com/replay to print a free shipping label and give the gift of play to a child in need.

**"WE NEVER LOSE FRIENDS. WE
SIMPLY LEARN WHO THE REAL
ONES ARE."**

Trivia Answers: 1. Pedology 2. Geneva 3. Valley of the Kings 4. Moai. 5. Georgian Bay Islands National Park, Ontario 6. Raspberry 7. Pacific. 8. State fair -- Lasting 24 days, the Texas State Fair is one of Dallas's most popular events. 9. Ontario 10. The Challenger Deep is the deepest-known point of the seabed of Earth, with a depth of 10,902–10,929 m (35,768–35,856 ft) by direct measurement from deep-diving submersibles. 11. Lois. 12. Carpenter. 13. Mercury. 14. Alyssa Milano 15. Dennis Hopper.



RIVER ROUGE

SAIL ON CANADA'S LARGEST CRUISE SHIP
SPECIAL CHARTER RATES FOR GROUPS OF 20 TO 400
PUBLIC SAILING TIMES AND RATES

MONDAY through THURSDAY		
2 to 4 afternoon	\$2.00	CHILDREN 12 OR UNDER 1/2 FARE 2 YEARS OR UNDER FREE
7 to 10 Dance Cruise Live Band	\$2.25	
10 to 1 Dance Cruise Live Band	\$2.50	
FRIDAY		
2 to 4 afternoon	\$2.00	FULLY LICENSED PREMISES
7 to 10 Dance Cruise Live Band	\$2.25	
10 to 1 Dance Cruise, July 17	\$2.25	
SOLD OUT		
SATURDAY		
11:30 to 5:30 — LOWER FORT GARRY,	\$2.75	DINNERS SNACKS ANYTIME
7 to 10 Dance Cruise Live Band	\$2.25	
10 to 1 Dance Cruise Live Band	\$3.00	
SUNDAY AFTERNOON, FAMILY FEATURE		
1 to 3, 3 to 5, 5 to 7	\$2.00	

Tickets may be purchased, in Advance or at Time of Cruise, at Dock Office, 312 Nairn Ave. at Louise Bridge. Phone 533-3600. Also at Attractions Ticket Office Eaton's Downtown Store and Polo Park. Use your Eaton's charge account. Avoid disappointment, buy tickets in advance.

Schedule and Rates Subject to Change without notice
**SUNDAY BREAKFAST SERVED ON BOARD SHIP FROM
9 A.M. TO CRUISE TIME 1 P.M.**



Hidden Gems & Silver Linings

Life is full of buried treasures. Chances are, you're sitting on some right now.

Sometimes we have an experience that we don't understand, but if we look deeply, or wait long enough, a reason for that experience will usually reveal itself. All the events in our lives lead to other events, and all that we have manifested in this present moment is the result of past events and experiences. We cannot easily tease apart the many threads that have been woven together to create our current reality. Experiences that

don't make sense, as well as any that we regret, are just as responsible for the good things in our lives as the experiences we do understand or label as "good."

This is especially important to remember at times when we feel directionless or unsure of what to do. It is often at times like these that we take a job or move to a place without really knowing if it's the right thing to do. We may ultimately end up leaving the job or the place, but often during that time we will have met someone who becomes an important friend, or we may have an experience that changes us in a profound way. When all the pieces of our life don't quite make sense, we can remember that there may be some hidden gem of a reason that we are where we are having the experiences we are having.

It's fun to look back on past experiences with an eye to uncovering those gems—the dreadful temporary job in a bland office building that introduced you to the love of your life; the roommate you couldn't tolerate who gave you a book that changed your life; the time spent living in a city you didn't like that led you into a deeper relationship with yourself.

Remembering these past experiences can restore our faith in the present. Life is full of buried treasures. Chances are, you're sitting on some right now.

FOR SALE

2 - 100 LB PROPANE TANKS
FILLED - \$700 FOR BOTH
TEXT/CALL- 204-782-5208

"Apologies for
the bad puns."
~Noah Fence

When the teacher asks who is presenting next.



TWO INCREDIBLE BOOKS BY MANITOBA AUTHOR JOHN WARMS



John Warms' Books are available at:

R.M. of Grahamdale Office in Moosehorn, Manitoba
R.M. of West Interlake Office - Ashern & Eriksdale offices
and at The Riviera Campground in Fairford, Manitoba
OR CALL: (204) 659-5248

SPECIAL GOSPEL MEETINGS

Ashern Legion Hall
#3 Main Street, Ashern
August 4, 5, 6th, 2022
7 pm each evening

Theme: Behold I have set before you an open door and no man can shut it. *Revelations 3:8*

Speakers

Thursday: Gerald Bankert
Friday: Jared Esser
Saturday: John Plantz

Music & Testimonies
Coffee, Juice & Dainties

EVERYONE WELCOME

Information

Gerald & Marylynn Bankert
204-302-0453
John & Irene Plantz
204-898-9849

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Bergner
Auction Service
Ashern, Manitoba
(204) 768-2669



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.



30 Minute Steak Salad

This delicious and filling steak salad is made with well-seasoned, sautéed sirloin and a classic vinaigrette of olive oil and vinegar.

Vinaigrette:

- 1 tablespoon red wine vinegar
- 1 garlic clove minced
- 1 teaspoon Dijon mustard
- ¼ teaspoon Diamond Crystal kosher salt
- ¼ teaspoon black pepper
- 3 tablespoons extra-virgin olive oil



Steak:

- 1 teaspoon kosher salt or ½ teaspoon fine salt
- ½ teaspoon black pepper
- 1 tablespoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon dried thyme
- 2 tablespoons olive oil
- 1 lb. sirloin, cubed into 2-inch cubes

Salad:

- 4 cups mixed salad greens
- ½ cup cherry tomatoes halved



Prepare the vinaigrette: In a small bowl, whisk together the vinegar, garlic, Dijon mustard, salt, and pepper. Add the olive oil in a slow, steady stream, whisking constantly until the dressing is emulsified. Set aside.

Prepare the salad: Arrange the mixed greens and the tomatoes on a large serving platter. Set aside.

Cook the steak: In a large bowl, mix together the kosher salt, black pepper, paprika, garlic powder, onion powder, and dried thyme. Add the steak cubes and toss to coat. In a large skillet, heat the olive oil over medium-high heat. Add the seasoned steak cubes. Cook until done to your liking. I suggest cooking 2 minutes per side for medium. Don't overcook, or the steak will be dry and chewy.

Remove the cooked steak cubes from the skillet and arrange them on top of the salad. Whisk the vinaigrette one more time and drizzle it on top. Serve immediately.

WHERE YOUR AD IS BEING SEEN

***LINKS BELOW GO DIRECTLY
TO OUR ONLINE SPACES!***



THE AROUND TOWN PAPER WEBSITE:
www.blueravendesign.ca

**WE EMAIL TO SUBSCRIBER
INBOXES EVERY WEDNESDAY!**

**IN PRINT AND AVAILABLE AT
FIELDSTONE VENTURES IN ASHERN, MANITOBA**

THE AROUND TOWN PAPER FACEBOOK PAGE:
<https://www.facebook.com/thearoundtownonline>

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