

Around Town Paper

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Netflix's 'Nonna's' – A Tale of Food, Family and Heartwarming Connections If your soul's been craving comfort food but your fridge is empty, Nonna's on Netflix delivers exactly that—minus the calories,

This film isn't just a movie; it's like sitting at a tiny Italian kitchen table while a loving grand-

plus a hefty serving of emotional satisfaction.

mother spoons wisdom (and probably extra marinara) straight into your life.

The storyline gracefully balances humor and heartfelt moments, following Joe Scaravella (played by Vince Vaughn), a grieving New Yorker who opens a Staten Island restaurant staffed entirely by spirited Italian grandmothers—or "nonnas"—to honor his late mother. The ensemble cast includes Susan Sarandon as Gia, Lorraine Bracco as Roberta, Talia Shire as Teresa, Brenda Vaccaro as Antonella, Linda Cardellini as Olivia, Joe Manganiello as Bruno, and Drea de Matteo as Stella.

The real stars? The nonnas themselves. These women can fix a broken heart and overcooked pasta in the same breath—and somehow make both better than new.

Nonna's is like the cinematic version of a perfectly folded\_lasagna layered, satisfying, and just the right amount of cheesy.

#### RIDDLE ME THIS - HOW MANY CAN YOU SOLVE?

- •The more you have of me, the less you see. What am I? •I'm always running but never move. What am I?
- •What travels around the world while staying in the same spot?
- •The more you take from me, the bigger I become. What am I? ·I have keys but open no locks. I have space but no room.









May Long Weekend-time to dust off the patio furniture, fire up the grill... and shovel the driveway!" \\$



"I think we're named after computer passwords."







- Taurus (April 20 May 20) Evaluate your partnerships and seek balance. Open communication can lead to strengthened bonds or necessary closures.
- **III Gemini (May 21 June 20)** The Full Moon may reveal habits that need adjustment. Implementing small changes can lead to significant improvements in your health and productivity.
- © Cancer (June 21 July 22) Creative energies surge, making it an ideal time to pursue artistic endeavors or hobbies. Express yourself authentically and embrace joy.
- ☑ Leo (July 23 August 22) The Full Moon may bring revelations about your living situation or familial relationships. Addressing these issues can lead to a more harmonious environment.
- Virgo (August 23 September 22) Be mindful of the importance of honest dialogues and active listening. Your words carry significant weight now.
- ☑ Libra (September 23 October 22) Financial matters may come to the forefront. Assess your resources and spending habits. Strategic planning can lead to greater financial stability.
- M Scorpio (October 23 November 21) This is your Full Moon, Scorpio, marking a period of personal transformation. Reflect on your goals and consider shedding old identities.
- ☑ Sagittarius (November 22 December 21)
  Take time for rest. The Full Moon in your subconscious sector encourages you to explore your inner world and release lingering fears or doubts.
- Capricorn (December 22 January 19) Highlight your friendships and community involvement. Consider the quality of your connections and seek out supportive networks.
- Aquarius (January 20 February 18) Career and public image are in the spotlight. Embrace changes that align with your long-term aspirations.
- Pisces (February 19 March 20) Expand your horizons through learning or travel. Seek new perspectives and challenge existing heliefs



"Got anything else? I gave up carbs."

## Other People's Agendas

As children, our parents had dreams for us. They wanted us to do well in school and whatever was necessary to reach our highest potential.

Later in life, friends may try to set us up with their idea of the perfect partner or the perfect job. Spouses may have agendas for us, too.

People close to us may have ideas about how we should live our lives. These ideas usually come from love and the desire for us to be happy, but other times, they may come from a place of need — whether it is the parent who wants us to live out their dreams or the friend or spouse who wants us to play an already-defined role. Whatever the case, we can appreciate and consider those people's input, but ultimately, we must follow our own inner guidance.

There may come a time when all the suggestions can become overbearing. We may feel that the people we love don't approve of our judgment, which can hurt our feelings. Their suggestions can interfere with the choices we make for our lives — making us doubt ourselves.

Or we may fill a void with their wishes before we've had a chance to decide what we want. It can affect us energetically as well. We may have to deal with feelings of resistance or the need to shut ourselves off from them.

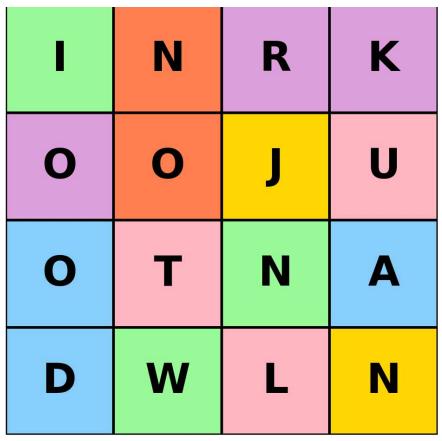
But we can take some time to rid ourselves of any unnecessary doubts and go within to become clear on what we desire for ourselves.

We can tell our loved ones how much we appreciate their thoughts and ideas, but we need to live our own lives and make our own decisions.

We can explain that they need to let us learn from our own experiences rather than rob us of wonderful life lessons and the opportunity to fine-tune our own judgment.

When they see that we are happy with our lives and the path we are taking to reach our goals, they can rest assured that all we need them to do is to share in our joy.

# **BOGGLE - MEDIUM LEVEL**



# Grilled Maple-Mustard Chicken Skewers

Ingredients:

2 lbs boneless, skinless chicken breasts (cut into bite-sized pieces)

1/4 cup pure maple syrup

3 tbsp Dijon mustard

2 tbsp grainy mustard (for texture)

2 tbsp soy sauce

1 tbsp apple cider vinegar or lemon juice

2 cloves garlic, minced

1 tsp smoked paprika

Salt and pepper to taste

Wooden skewers (soaked in water for 30 minutes)

*Instructions:* Prepare the Marinade: In a bowl, whisk together maple syrup, Dijon and grainy mustard, soy sauce, vinegar, minced garlic, paprika, salt, and pepper.

Add chicken pieces to the marinade, cover, and refrigerate for at least 1 hour (or overnight for best flavor).

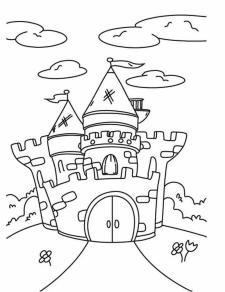
Thread the marinated chicken onto the soaked skewers. You can alternate with bell peppers, onions, and pineapple chunks if you like.

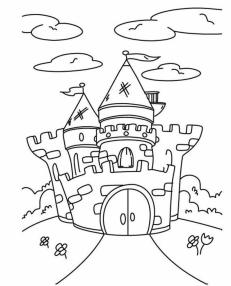
Preheat the grill to medium-high heat. Grill the skewers for about 12–15 minutes, turning occasionally, until the chicken is cooked through and has a nice char.

Garnish with fresh parsley or a squeeze of lemon. Serve with grilled veggies, corn on the cob, or a fresh summer salad!

### SPOT THE DIFFERENCES

There are 13 differences in the images below. Can you spot them all?!













It's May—when one day feels like summer, the next feels like winter, and Mother Nature just sits back and laughs!



Order on Amazon: www.amazon.ca/dp/B0C9SQHM8M

Riddle Answers: 1. Darkne ss 2. Clock 3. A postage Stamp 4. A hole 5. A keyboard

# ROUND THE HON

100 Hidden Words to Find

R M R P T W N G u N B C S S C R D R 0 A C V P R 7 O Δ × v M × Q C z M 0 н T н O C C 5 R 11 .. C 0 S S S R R Q T D N A C R C 0 H S 0 L Q E O D S T R E × E E L В O 5 C G S × K H Z 0 B 0 N H B 0 C R C O × G O P G F R R E G N R S R Α u R T M K H P O S A V S S 0 S R 0 T 0 S S R 0 N 0 7 C T F K R S S C 7 K O T н R C C R 5 × F S K 0 × E C В S 0 0 G A Q E A × G R V A O U D G E Z U S G н O Z н мн N w

WINDOW TOOTHPASTE TEAPOT SOAP SHAMPOO PILLOW OUTLET LAMP HANGER DRESSER CURTAINS COAT CANDLE BLENDER

WASHER **TOOTHBRUSH** TABLE SLIPPERS RUG PHOTO OTTOMAN KNOB GLASS DRAWER CUP COASTER CARINET BLANKET ATTIC

WASHCLOTH TOILET STAIRS SINK REMOTE PEN MOP KNIFE FRAME DOOR COUNTER CLOTHES BRUSH BENCH TOWEL TELEVISION SOCKS SHEET

VENT TOASTER SPOON SHOWER REFRIGERATOR PURSE PAPER MIRROR KITCHEN FORK DISHWASHER COUCH CLOSET BROOM BEDROOM PLATE OVEN LIGHT HOOK

VACUUM TISSUES SPONGE SHOES PANTRY MICROWAVE KEYS FLOOR DETERGENT CONDITIONER CLOCK BOWL BED DRYER CUSHION COMB

CARPET

TRASH TILE SPATULA SHELF POT PAN MATTRESS IRON FAN DESK COMPUTER CHAIR BOOKCASE BATHTUB BOOK BATHROOM



BASEMENT



