



The Around Town Paper



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Serving the communities, businesses and people in our province of Manitoba.

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'DID YOU KNOW'... RANDOM FACTS ABOUT STUFF

- Bats are the only flying mammals.
- Chihuahuas are the smallest dog breed.
- Snakes smell with their tongue.
- Buzz Lightyear's original name was Lunar Larry.
- A chicken once lived for 18 months without its head.
- Ketchup was once sold as medicine.
- The real name for a hashtag is an octothorpe.
- Neil Armstrong's hair was sold in 2004 for \$3,000.
- The longest English word is 189,819 letters long.
- The tiny pocket in jeans was designed to store pocket watches.
- People once ate arsenic to improve their skin.
- "The Terminator" script was sold for \$1.
- Penicillin was first called "mold juice."
- Lego mini-figures have the largest population on Earth!"
- A fear of long words is called Hippopotomonstrosesquippedaliophobia.
- The quickest commercial flight in the world is in Scotland.
- The first commercial passenger flight lasted only 23 minutes.
- The circulatory system is more than 60,000 miles long.
- The Pope can't be an organ donor. Vatican officials say that after a pope dies, his body belongs to the entire Church and must be buried intact. Furthermore, if papal organs were donated, they would become relics in other bodies if he were eventually made a saint.
- The longest concert lasted 453 hours.



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Note: Tax office will close on June 20th.

Please make time February-June to have your taxes completed.



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APRIL 19 - 7 PM



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kaleidoscope
eyes



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child that knows
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Manitoba Author John Warms

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&
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THIS WEEK'S HOROSCOPES

Aries (March 21 - April 19):

Your day starts with a burst of your natural fiery energy, Aries, pushing you to initiate projects with enthusiasm. As the Moon enters Taurus, channel this dynamic start into more sustained efforts.

Taurus (April 20 - May 20):

The Moon's entry into your sign brings a welcome sense of calm and grounding after a potentially hectic start to the week. Embrace this shift as an opportunity to align with your values and priorities.

Gemini (May 21 - June 20):

Use this time for introspection and to connect with your inner world. It's a day for private moments and preparing for new beginnings.

Cancer (June 21 - July 22):

It's a great day to solidify friendships and engage with your community. Your dreams for the future can find more grounded, practical paths to realization.

Leo (July 23 - August 22):

Today highlights your career and public image, Leo. The Taurus Moon emphasizes the importance of perseverance and using a steady approach to achieve your goals.

Virgo (August 23 - September 22):

The shift to Taurus encourages you to expand your horizons, Virgo. Whether through learning, teaching, or publishing, seek out opportunities to share your knowledge and wisdom.

Libra (September 23 - October 22):

Libra, today's focus is on transformation and deeper connections. The Taurus Moon illuminates your eighth house, urging you to explore intimacy and shared resources.

Scorpio (October 23 - November 21):

Relationships come into focus, Scorpio, as the Moon enters your opposite sign. It's a day for collaboration and understanding different perspectives. Embrace compromise and seek stability in partnerships.

Sagittarius (November 22 - December 21):

The day calls for attention to your health and daily routines, Sagittarius. The Taurus Moon motivates you to create more sustainable habits and a stable work environment.

Capricorn (December 22 - January 19):

Capricorn, creativity and pleasure are highlighted as the Moon moves into your fifth house. Engage in activities that bring you joy and allow your artistic side to flourish. It's a wonderful day for romance and connecting with children or your inner child.

Aquarius (January 20 - February 18):

Your focus shifts towards home and family, Aquarius. The Taurus Moon encourages creating a serene and secure domestic environment. It's an ideal time for beautifying your living space or connecting with family members over a hearty meal.

Pisces (February 19 - March 20):

Today enhances communication and connection, Pisces. With the Moon in Taurus, your conversations can be more meaningful and productive. It's an excellent day for writing, studying, or sharing your ideas with others. Seek harmony in your interactions and enjoy the simplicity of genuine dialogues.



Running Away Versus Moving Forward - Make sure you aren't running away from your problems — always move toward something.

There are times when change — moving to a new city or a new home, or changing careers — is the right thing at the right time. But there are also times when the urge for change is really just a desire to run away from problems that need to be faced. Recurring problems often are the ones we avoid dealing with. For example, we might have issues with coworkers that seem to arise at every job, or we repeatedly get into unhealthy relationships.

A move might temporarily distract us and even cure the problem for a time, simply by taking us out of the situation. However, the problem will eventually appear again in our new situation.

One way to make sure you aren't running away from your problems is to notice whether you are moving toward something that is exciting in its own right, as opposed to something that is appealing only because it is not where you are now. For example, if you are leaving a city because you feel you can't afford it, you could be reinforcing poverty consciousness, and you might find that you are unable to make ends meet in your new city as well.

It would ultimately be less of an effort to stay where you are and look more deeply into your beliefs about money. You may discover that as you address these issues, you are able to make more money by changing your mindset. You may still decide to move, but it will be an act with a positive intention behind it and not an escape, which could make all the difference.

Any pain involved in facing our issues is well worth the effort in the end. When we face our problems instead of avoiding them, we free our energy and transform ourselves from people who run away into people who move enthusiastically forward.



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Chicken Broccoli Alfredo Pizza

INGREDIENTS

- 1 tbsp. neutral oil
- 1 large boneless, skinless chicken breast
- 3/4 tsp. kosher salt, divided
- 1/4 tsp. (or more) freshly ground black pepper
- 4 oz. broccoli, cut into 1" florets
- All-purpose flour, for dusting
- 1 lb. store-bought or homemade pizza dough
- 1/2 c. Alfredo sauce
- 2 oz. Parmesan, (about 1 c.), divided
- 6 oz. shredded mozzarella



Step 1 - Place a rack in center of oven; preheat to 350°. In a medium heatproof skillet over medium-high heat, heat oil. Season chicken all over with 1/2 teaspoon salt and 1/4 teaspoon pepper. Cook, undisturbed, until golden brown on the bottom, 2 to 3 minutes.

Turn and cook until other side is golden brown, 2 to 3 minutes more.

Step 2 - Transfer pan to oven and bake until chicken is cooked through (an instant-read thermometer inserted into thickest part should register 165°), 15 to 20 minutes. Let cool at least 5 minutes, then transfer to a cutting board and slice 1/4" thick. Increase oven temperature to 425°.

Step 3 - Meanwhile, in a medium heatproof bowl, season broccoli with remaining 1/4 teaspoon salt. Pour 1 tablespoon water into bottom of bowl. Cover and microwave 1 minute. Stir and continue to microwave in 30-second increments until broccoli is bright green and fork-tender, 30 seconds to 1 minute more. Uncover and let cool slightly.

Step 4 - Lightly dust a work surface and a large metal baking sheet with flour. On floured surface, roll or stretch out dough to a 12" round. Transfer to prepared sheet. Top with Alfredo sauce, leaving a 1/2" border. Sprinkle with 1/2 cup Parmesan, then layer with broccoli and chicken. Top with mozzarella and remaining 1/2 cup Parmesan.

Step 5 - Bake pizza until golden brown underneath and cheese is melty on top, 20 to 25 minutes. Let cool 5 minutes.

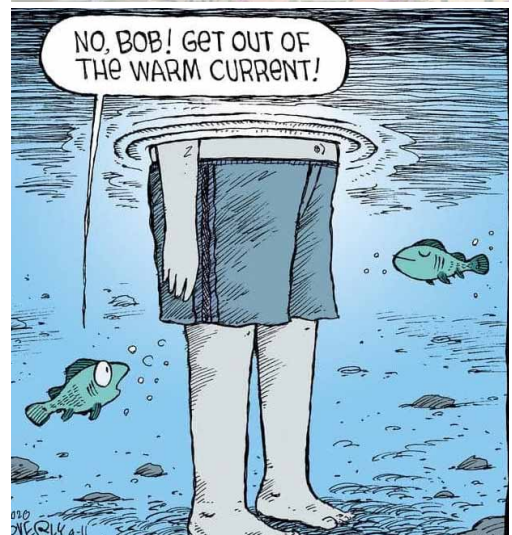
SPOT THE 10 DIFFERENCES



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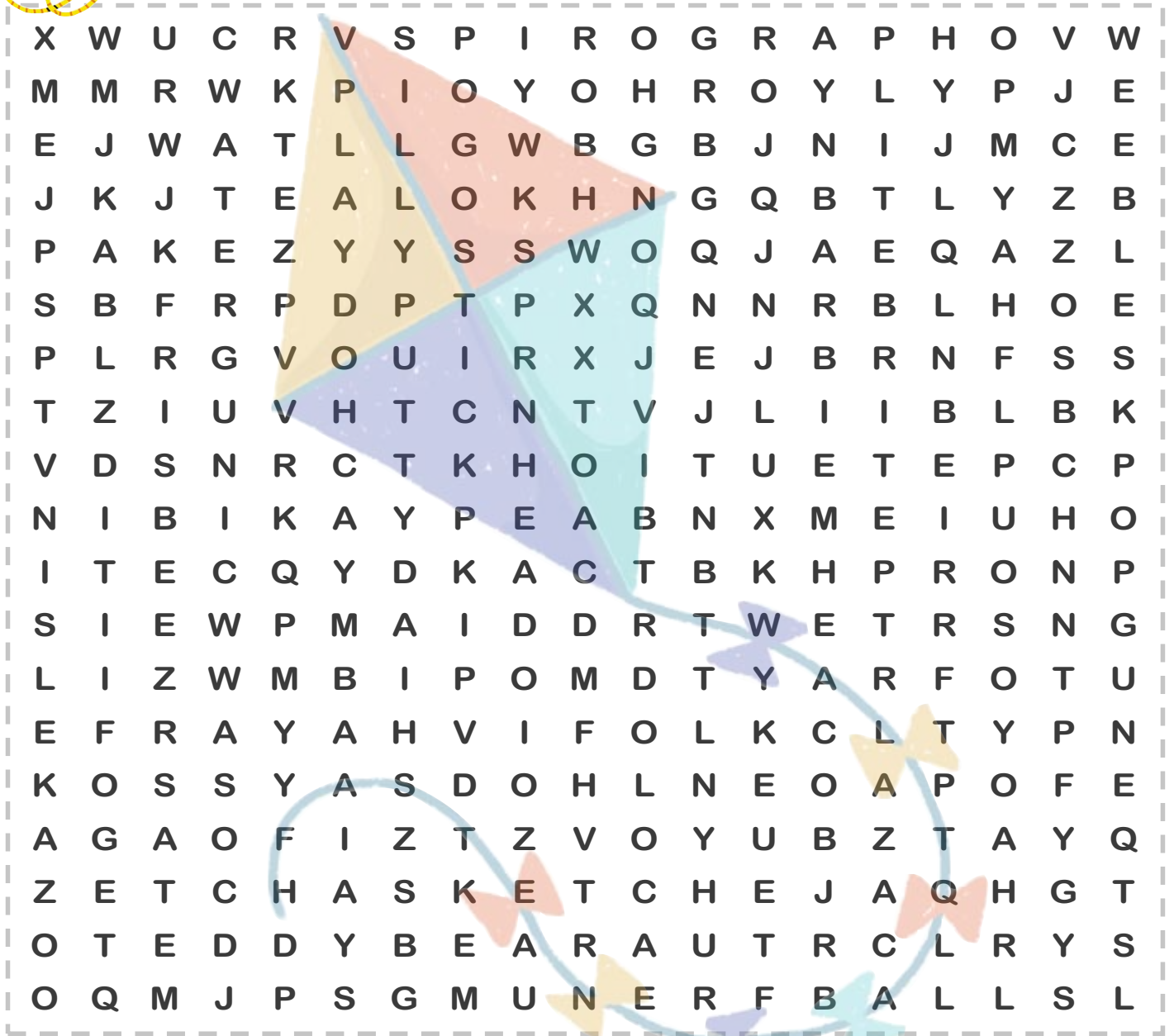
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