

# BURNT RIVER ACTIVITIES GUIDE



**MARCH 2016**



## **Brunch & Bucks Euchre!!**

The BRCC Management Board is celebrating St. Paddy's Day by hosting a "Brunch & Bucks Progressive Euchre Tournament" on **Thursday, March 17<sup>th</sup>**. Doors open at **11:30 a.m.** for brunch with cards starting at **1:00 p.m.** A MOCK Bar will also be open to add to the entertainment. The cost is \$15 per person, which breaks down to – \$5 for lunch, \$2 for Hall use, and \$8 for prizes. With a minimum of 4 tables, the 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> prizes are respectively – \$80, \$35, and \$15. Obviously, the prizes increase as the number of tables increase. For planning purposes, commitments are required no later than one week before the event – **by THURSDAY, MARCH 10<sup>TH</sup>**. Simply confirm by e-mailing or calling the co-ordinator, Hugh Armstrong, at [armstrong.hugh.ruth@gmail.com](mailto:armstrong.hugh.ruth@gmail.com) or 454-8085. Celebrate your "GREEN" roots with an enjoyable afternoon and possibly win that "Pot of Gold"!

## **Ham Dinner & Loonie Auction**

Takes place Saturday, March 19<sup>th</sup>, 2016 at the Burnt River Community Centre. Doors open at 4:30 p.m., supper at 6:00 p.m., Country Raffle before dinner, with Loonie Auction to follow after dinner at 7:00 p.m. Lots of great prizes with fun and excitement! Tickets are \$15 and available in advance at BMO in Fenelon Falls or by contacting Christina Handley at 705-454-3761 or by email: [christina@christinahandley.com](mailto:christina@christinahandley.com). Fundraiser hosted by The Fightin' Fillies Relay for Life team. Proceeds go to the Canadian Cancer Society.

## **Burnt River Library**

On **Saturday, March 5<sup>th</sup> at 10:30 a.m.** while children are picking up their favourite books to read, they can also participate in the children's craft time. Come and enjoy a coffee at the Library on Saturday mornings! Do you enjoy jigsaw puzzles? There is always one on the go at the Library. See how much of the puzzle you can put together!



## **SAGE (Seniors Activity Group Exercise)**

SAGE exercises will take place at the Burnt River Community Centre every Monday and Friday at **9:30 a.m. to 10:30 a.m.** SAGE established a seniors' gentle exercise group that is open to all ages, e.g. surgery patients. These exercises can be done sitting if you are unable to stand. Everyone is welcome to come. The more we have the better.

## **Quilting and Crafts**

Every **Tuesday** at the Burnt River Community Centre 10:00 a.m. to 4:00 p.m. Group programs or do your own thing. Everyone is welcome!

The ladies who sew in Burnt River on Tuesdays had a pot luck and charity sewing day February 9<sup>th</sup>. We made up 17 quilts, which were donated to the Ross Memorial Hospital. Here is a photo and a thank you note from the hospital.



Hi Wendy Watson

I'm sorry I wasn't able to spend more time chatting with you this morning when you came with the bags of quilts.

I want to make sure that you and your fellow quilters and knitters know how much we appreciate the work you're doing for our little patients.

The blankets are beautiful and will surely make sick or hurt kids feel better as soon as they snuggle up.

We can't thank you enough!

Kim Coulter

Coordinator of Employee & Community Relations  
Ross Memorial Hospital & RMH Foundation

### **Burnt River Hall Walkers**

Walking in the Burnt River Community Centre is every **Tuesday to Thursday** from **9:00 a.m. to 10:00 a.m.** Come and enjoy walking to the music and get some exercise during the winter months. The cost is \$2.00 per week.

### **Diners' Dinner**

Mark your calendar for "Community Care Somerville Diners' Dinner Club" at the Burnt River Community Centre on **Wednesday, March 23<sup>rd</sup>**. Diners' Dinner will begin at **noon**. Enjoy a delicious, hot, sit-down meal. Everyone is welcome.

### **Burnt River Firefighters**

On **March 13<sup>th</sup> at 2:00 a.m.**, we go back to daylight savings time. When you set your clock ahead, be sure to check your smoke alarm and CO detector and replace the battery if it is the type to do so.

### **Meals-on-Wheels**

Meals-on-Wheels takes place on Wednesdays. A nutritious and delicious meal at affordable prices is delivered right to the door through Meals on Wheels to seniors, people with disabilities, and people recovering from illness or injury. Ask about our special diet options, including diabetic, no salt & low fat. Also frozen meals delivered to your door. For more information please call Community Care at [705-324-7323](tel:705-324-7323) to find out costs and delivery schedule. Additional information is also available on our "Service for Seniors and People with special needs information sheet".

## March Events

5<sup>th</sup> Children's story and craft at the Burnt River library

13<sup>th</sup> Daylight Savings Time

17<sup>th</sup> Brunch and Bucks Euchre

19<sup>th</sup> Ham Dinner & Loonie Auction

23<sup>rd</sup> Diners' Dinner at the Burnt River Community Centre

## Weekly Activities at the Community Centre

Sewing and Crafts Tuesdays 10:00 a.m. – 4:00 p.m.

SAGES Mondays and Fridays 9:30 a.m. – 10:30 a.m.

Meals-on-Wheels Wednesdays

Walking Tuesdays – Thursdays 9:00 a.m. – 10:00 a.m.

Darts Thursdays 7:30 p.m.

The B.R.A.G. staff welcomes your submissions and suggestions. For the next month's issue, email your submissions to Glenn Thompson at [thompson@ Sutton.com](mailto:thompson@ Sutton.com) by **March 25<sup>th</sup>, 2016**. Have your BRAG conveniently sent directly to your own email address by emailing us. Free access to the internet is available at the Burnt River library as well as at the Burnt River Post Office.

## Recipe of the Month

### Guinness Stew

This recipe is the recipe for St. Patrick's Day dinner. It's so easy and absolutely delicious served on Jasmine or white basmati rice. When our neighbour, Joan O'Connor, invites us for dinner saying that Guinness Stew is on the menu, Glenn and I are tripping over each other to get across the road and up her driveway. Joan informs me that this is an old family recipe.

#### Ingredients:

2 tbsp oil	2 tbsp tomato paste
1 lb beef sirloin cubed	½ cup Guinness beer
½ cup onion sliced	3 tbsp cornstarch
1 tsp brown sugar	
1 tsp red wine vinegar	1 tbsp Dijon mustard
2 beef bouillon cubes	2 cloves
2 1/3 cups water	1 ½ cups mushrooms

#### Directions:

1. Heat oil, brown the beef, and add onion and tomato paste. Add Guinness.
2. Cook until ale is reduced by half.
3. Add brown sugar, mustard, vinegar, beef bouillon, cloves, and 2 cups water.
4. Bring to a boil and simmer until beef is tender.
5. Make cornstarch mix and add to thicken the stew.

Carolyn Thompson  
BRAG Food Editor 😊