

BURNT RIVER ACTIVITIES GUIDE



MAY 2014

Burnt River Library

On **Saturday May 10th at 10:30 a.m.** while children are picking up their favourite books to read, they can also check out the drop-in craft activity. 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 Thursday at 9:00 a.m. Everyone is welcome to come. The more we have the better.

Burnt River Bingo

Every Tuesday, Bingo is back at the Burnt River Community Centre. Doors open at 5:30 p.m. Early Birds start at 6:45 p.m.

\$500 Must Go Jackpot.

Anyone interested in volunteering to help with calling or working the floor, please contact Noni (705-454-8007) or Wendy (705-454-8878). Students requiring volunteer hours are welcome.

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!

Diners' Dinner

Mark your calendar for "Community Care Somerville Diners' Dinner Club" at the Burnt River Community Centre on **Wednesday, May 21st**. Diners' Dinner will begin at **noon**. Enjoy a delicious, hot, sit-down meal. Everyone is welcome.

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 and low fat. Also frozen meals are delivered to your door. For more information please call the Community Care at [705-324-7323](tel:705-324-7323) to find out the costs and delivery schedule. Additional information is also available on our "Service for Seniors and People with special needs information sheet".

Textile Collection

A textile collection will take place on your regular recycling day during the week of June 9 - 12, 2014. Textiles collected are broken down and used as industrial wiping rags or shredded into textile fibres to make various textile and paper products. Sheets, blankets, pillows, scarves, clothing, sleeping bags, cloth drapery and coats should be in clear plastic bags. Direct textiles in good condition should be delivered to a non-profit thrift store for re-sale. Please, carpeting, rugs or cloth diapers are NOT included in this collection.

Garbage Collection

There will be no collection on Monday, May 19 (Victoria Day). Collection will be delayed one day, which will be Tuesday in the Burnt River area.

Environment Round-Up Day

Electronics, household hazardous waste and small scrap metal (no freon) can be delivered to Coboconk from 9:00 a.m. to 1:00 p.m. For more information about this, access the City's website at www.city.kawarthalakes.on.ca or call 705-324-9411 ext. 1158.

Farewell from June Hunter

I would just like to say THANK YOU to all the residents and cottagers of the Burnt River and Four Mile Lake areas whom I have met and talked with, and done business with over the past years as your Postmaster and Librarian. The time did not seem long at all to me. In fact, it just seems like yesterday when it all began in 1970, and I shall miss you all more than I can ever say. You have been such good friends and provided such support to our small community.

As I understand, the Post Office will be holding a small `cake` party on Saturday morning, May 17th between 10:00 a.m. and Noon to celebrate my service to them. You are all invited to come and have a piece of cake with us as they wish me on my way. Do come if you can, as I shall be most pleased to see you all.

May Events

10 th Children's Story and Craft at B.R. Library

21 st Diners' Dinner

Weekly Activities at the Burnt River Community Centre

SAGE exercises Mondays and Thursdays 9:00 a.m.
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Sewing and Crafts Tuesdays 10:00 a.m. – 4:00 p.m.

Bingo Tuesdays 6:45 p.m.

Adult Day Care Program Wednesdays 9:00 a.m. – 4:00 p.m.

Darts or Euchre Thursdays 7:30 p.m.

Yoga Saturday 8:45 a.m. (Call first 454-8045)

BURNT RIVER COMMUNITY CENTRE Volunteer Board of Management 2013

Annette Farrow	Chair	454-0494	farrows@ldsinbox.com
David Hodgson	Member of Council	878-6424	dhodgson@city.kawarthalakes.on.ca
June Hunter	Secretary	454-8045 or 1653	vjunehunter@yahoo.com
Hugh Armstrong	Treasurer	454-8085	armstrong.ruth@gmail.com
Erin Handley	Booking Agent	454-8627	handleye@live.ca

John Blackmore		454-8577	yaggit@xplornet.com
Ruth Ann Deschamps		454-1231	ruthann@nexicom.net
Trudy Sheehey		454-2175	trudy@ipunreachable.co
Janet Farrow	Custodian	878-5691 or 454-0494	ifarrow@ldsinbox.com

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@glennsutton.com by **May 25th, 2014**. 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

We haven't been bombarded with recipes to include, so please send your favourite recipe and we'll select one to incorporate into next month's issue of the BRAG.

Seafood Casserole

I believe this recipe is from the Best of Bridge collection. It's one of my absolute favourites, so I usually use it when company is coming. Assemble it early in the morning and you're free to organize yourself with last minute details if you are entertaining. It's best served over rice, with romaine and pecan salad, and warm rolls. (Fresh seafood is best!)

Ingredients:

- 1/3 Cup butter or margarine
- 1/3 Cup flour
- 2 Tsp. prepared mustard
- 1 Tbsp. onion - grated
- 1 Tbsp. Worcestershire sauce
- 1/2 Tsp. paprika
- 1/2 Tsp. salt
- 1/4 Tsp. Tabasco sauce
- 3 Cups milk
- 1 - 6 oz. pkg. gruyere cheese - cubed
- 2 Cups medium shrimp
- 2 Cups crabmeat
- 1/2 Cup ripe olives - sliced
- 1 Tbsp. lemon juice

Directions:

1. Melt butter in saucepan over low heat. Blend in flour, mustard, onion, Worcestershire, paprika, salt and Tabasco.
2. Gradually add milk, stirring constantly until thickened.
3. Add cheese and stir until melted.
4. Remove from heat and blend in the seafood and olives.
5. Pour into large casserole and brush with lemon juice. May be refrigerated at this point.
6. Bake at 350 degrees for 30 minutes, or until bubbly.

Carolyn Thompson
BRAG Food Editor ☺