

# BURNT RIVER ACTIVITIES GUIDE



October 2013



## Fire Prevention Week

**October 6<sup>th</sup> to October 12<sup>th</sup>** is Fire Prevention Week. Many homes in Kawartha Lakes may not have any smoke alarms, not enough smoke alarms, alarms that are too old, or alarms that are not working. Kawartha Lakes Fire and Rescue Service wants residents to understand that working smoke alarms are needed in every home, on every level (including the basement), outside each sleeping area and inside each bedroom. And, if a smoke alarm is 10 years old or older, it needs to be replaced. Be sure to check your smoke alarm and replace the battery.

## Open House at the Burnt River Fire Hall

On **Wednesday evening, October 9<sup>th</sup>**, the Burnt River fire hall is holding an open house from **5:00 p.m. until 9:00 p.m.** All are welcome and refreshments will be available. For those attending, please bring a non-perishable food item for the local food bank.



## Thanksgiving Turkey Dinner

St. Luke's Anglican Church is sponsoring their annual Thanksgiving turkey dinner on **Saturday, October 12<sup>th</sup>** at the Community Centre from **4:30 to 6:30 p.m.** Admission is \$12.50 for adults, \$6.00 for children and preschoolers are free. Come and enjoy a delicious meal.

## Burnt River Library

On **Saturday, October 12<sup>th</sup> 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!

## 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".

### Diners' Dinner

Mark your calendar for "Community Care Somerville Diner's Dinner Club" at the Burnt River Community Centre, **12:00 noon sharp Wednesday, October 23<sup>rd</sup>**. Enjoy a delicious, hot, sit-down meal. Everyone is welcome.



### Open House at the Burnt River Fire Hall Halloween Evening

On **October 31<sup>st</sup>** Halloween evening, parents and children are welcome to come in and get warm and have warm drinks and cookies at the Burnt River fire hall. Come in and see the firefighters.



### Fall/Christmas Bazaar

The Burnt River United Church women present their annual Christmas Craft Sale on **November 2<sup>nd</sup>** at the Burnt River Centre from **10:00 a.m. to 3:00 p.m.** As always, there is a wonderful selection of vendors selling their wares. Entrance to the sale is free, but a food donation for the food bank would be greatly appreciated! The UCW is offering a lovely reasonable lunch. The draw for a quilt and other items will be at 3:00 p.m. For table rentals, please call Patricia at 705 488 3328.

### October Events

6 <sup>th</sup> to 12 <sup>th</sup> Fire Prevention Week
9 <sup>th</sup> Open House at the Burnt River Fire Hall
12 <sup>th</sup> Thanksgiving Turkey Dinner
12 <sup>th</sup> Children's Story and Craft at Burnt River Library
23 <sup>rd</sup> Diners' Dinner
31 <sup>st</sup> Open House at the Burnt River Fire Hall
Nov. 2 <sup>nd</sup> Fall/Christmas Bazaar

### Weekly Activities at Community Centre

Sewing and Crafts Tuesdays 10:00 a.m. – 4:00 p.m.
Adult Day Care Program Wednesdays 9 a.m. – 4:00 p.m.
Yoga Saturday 8:45 a.m. (Call first 454-8045)
Bingo Tuesdays, doors open at 5:30 p.m., Early Birds start at 6:45 p.m.
Darts or Euchre Thursdays 7:30 p.m.
Burnt River United Church Services Sunday Mornings at 9:30 a.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 **October 25<sup>th</sup>, 2013**. 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

## Pumpkin Muffins

October is pumpkin month. Pumpkin muffins are a wonderful treat around Thanksgiving when pumpkin pies are plentiful as well. I buy a couple of cooking pumpkins and make my pumpkin muffins and pies from scratch. They are glorious and very popular at home and among friends. Then we carve the big jack o' lantern pumpkins for Halloween, put in the candle and wait for our little guests. Then we eat left-over candy for the next week. 😊

### Ingredients:

1 small cooking pumpkin, seeded	2 teaspoons ground cinnamon
3 cups all-purpose flour	2 teaspoons ground nutmeg
2 cups white sugar	1 teaspoon ground allspice
2 teaspoons baking soda	1 teaspoon salt
1/2 teaspoon baking powder	2/3 cup vegetable oil
2 teaspoons ground cloves	3 eggs

### Directions:

1. Preheat oven to 350° F (175° C). Grease 12 muffin cups or line with paper muffin liners.
2. Split pumpkin in half. Remove seeds and strings. Place on baking sheet, cut side down. Cover with foil and bake in preheated oven until tender, about 90 minutes. Remove pumpkin pulp and puree in blender. Measure out 2 cups pumpkin puree; set aside.
3. In a large bowl, stir together flour, sugar, baking soda, baking powder, cloves, cinnamon, nutmeg, allspice and salt. In a separate bowl, beat together 2 cups pumpkin puree, vegetable oil and eggs. Stir pumpkin mixture into flour mixture until smooth. Scoop batter into prepared muffin cups.
4. Bake in preheated oven for 20 to 25 minutes, until a toothpick inserted into the centre of a muffin comes out clean

Carolyn Thompson

BRAG Food Editor 😊