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# **THIS SPACE** FOR RENT 780-220-6397









### A Toast to the Irish

Did I mention that we're big fans of whiskey from the emerald isle? Just a smidgen (wink, wink). Irish Whiskey has been steadily rising in popularity over the past half a dozen years or so. We actually get a bit giggly when new ones come on stream.

Another spirit that has been gaining in status is gin. You can, in part, thank the TV series Downton Abbev for this resurgence. So why are we talking about gin for St. Patrick's Day? Irish gin is a thing, to be sure. Since the late 18th century, truth be told.

We'll leave spirits history for another day. St. Patrick's

Flaming Pig Black Cask. .\$49.42 West Cork Bourbon Cask. ..\$37.04\* Eagan's 10 Year Old.....\$82.75\* Teeling Small Batch.....\$56.09\* Glendalough Wild \_\$43.70\* Botanical Gin. es not include GST or bottle deposit

FLAMING PIG Day is about fun. So we decided to end off with a limerick. Sláinte. We raise a glass to St. Patrick's Day / A toast to health and happiness come what may /

Come fill your glass, Let's not give it a pass / Sure it'll bring a smile without delay www.leduccoopliquor.com

繳



transfer info. A copy of your ticket is emailed to you. Call Brenda 780-878-5225. Draw on May 1st, 2021









wallflower?

2. In height and wingspan, are bald eagles smaller or larger than golden eagles?

3. If you are described as magnanimous, are you generous or egocentric?

4. The constellation known as Orion is named after what character in Greek mythology?

5. Who is an author of many popular fables?

(Over)

The World's #1 Restaurant Publication!







This may be a time to

experiment and inves-

tigate things that are

totally new to you. You

situations that are differ-

Your positive energy may

flow more freely. New

beginnings might start

blooming before your very eyes. You certainly

could hold everyone's

Your creative flow may

motivate your spirit to

keep shining brightly.

Your culinary interests

could spark some yummy

conversations and some

Some difficult area of

your life may open up at

be willing to give up

Be sure to put your own

spin into everything you

touch. You may be able

influence important peo-

Many new beginnings

could come to light. You

closer look at something

you can do that might

become a new source of

thoughts and attention. Lucky numbers:

positive action. Lucky numbers: 3, 13,

your old attitude. Lucky numbers: 6,

making arrangements. Lucky numbers: 1, 8, 12, 15, 17, 19.

revenue for you. Lucky numbers: 12,

(Feb. 20 - March 20)

24, 34, 38, 39, 42, 46.

(Nov. 23 - Dec. 21)

**SAGITTARIUS** 

. 31, 33, 41, 43.

**CAPRICORN** 

11, 20, 26, 33, 41.

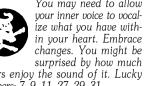
(Jan. 21 - Feb. 19)

**AQUARIUS** 

PISCES

14, 22, 24, 32, 34.

(Dec. 22 - Jan. 20)



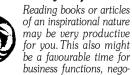
others enjoy the sound of it. Lucky numbers: 7, 9, 11, 27, 29, 31. GEMINI

#### (May 22 - June 21)

Your intuitive ideas could become a good source of income for you. Your keen interest in real estate, antiques, or collectibles may become a

big part of your life. Lucky numbers: 8, 18, 25, 31, 37, 42. CANCER

### (June 22 - July 22)



tiations, and communications. Lucky numbers: 10, 14, 20, 24, 30, 34. LEO

### (July 23 - Aug. 23)

Your intuitive sense of style and art may help you transform the opinions of others. Your keen eye and dramatic flair could result in an amazing visual presentation. Lucky numbers:

4, 17, 24, 27, 34, 44. VIRGO

#### (Aug. 24 - Sept. 23)

You may need to bring family and friends together to discuss recent changes in your lives. Someone close to you might require more of

your time than you imagined. Lucky numbers: 2, 4, 7, 12, 14, 17.

Lucky numbers this week: This week's odds favour Aquarius winners with the luckiest number being 1.

# Did You Know...

International stars: People around the world have seen Walt Disney cartoons and movies, from Mickey Mouse to Mary Poppins. Walt Disney (1901-1966) was the co-founder of the Walt Disney Company, which still exists today.

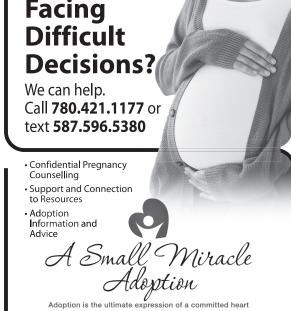
Spiral pasta: Andarinos di Usini are pasta spirals made in only one place in the world - the town of Usini on the island of Sardinia, Italy. The pasta pieces are spiral in shape. They are handmade and are often dried in the sun.

**Cloud formations:** Clouds form in different ways depending on conditions. Cumulus clouds are tall mounds of white puffiness with darker, flat undersides. Cirrus clouds are streaky white filaments that look almost like white hair.

**Pacific island:** The largest island in the Pacific Ocean is New Guinea. Located north of the continent of Australia, its Indonesian western half is called Western New Guinea, while its eastern half is the independent state of Papua New Guinea.

www.scubagearcanada.ca





www.smallmiraclesadoption.com

Feel free to take your Coffee News home!

Play ball! A plant that is native to the Great Karoo area of South Africa is the weird-looking Euphorbia obesa,

commonly called the baseball plant. A succulent, it looks like a baseball with lines of spikes. It is endangered in the wild, but also is cultivated.

On the Lighter Side

What is dirty after washing? Bath water.

Happiness held is the seed; happiness shared is the flower.

What did the ice cream scoop say to the news reporter? "What's the scoop?"

If a vegetarian eats vegetables, what does the humanitarian eat?

Age: Something to brag about in your wine cellar and forget in a birthday reminder book.

## Answers

4. Orion the Hunter 5. Aesop Trivia answers: J. Bashful 2. Larger 3. Generous

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of the *month* Baked Ham with Cherry Sauce 1 fully cooked bone-in ham 1/2 cup sugar (6 to 8 pounds) 1 cup cold water 1 cup packed brown sugar 3 tablespoons maple syrup 1 can (15 ounces) pitted dark sweet cherries, undrained 1 teaspoon ground mustard 2 tablespoons lemon juice 1 teaspoon almond extract 3 tablespoons cornstarch Prep Time: 10 mins. Bake time: 1 hour 45 mins. Yield: 12 servings Preheat oven to 325°. Place ham on a rack in a roasting pan. Using a sharp knife, score surface of ham with 1/4-in.-deep cuts in a diamond pattern. Mix brown sugar, syrup and mustard; rub over ham and press into cuts. Bake, covered, until a thermometer reads 140°, 1-3/4 to 2 hours. In a small saucepan, mix cornstarch, sugar and water until smooth. Add cherries; bring to a boil. Cook and stir until thickened, 1-2 minutes. Remove from heat; stir in lemon juice and almond extract. Serve warm with ham. An ideal Easter meal showstopper! Source www.tasteofhome.com

<sup>06-</sup>Leduc/Nisku