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Apr 8 - Gibbons Easter Egg Hunt Taking place at the cultural centre from 11am-1pm. Hosted by the Sturgeon River Agricultural





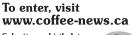
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Trivia

1. Mozart liked to play this indoor game while composing.

2. Movie director Elia Kazan's birth city is now called _____

3. In King Lear, the eldest daughter is Goneril, Regan, or Cordelia?

4. In 1964, Jean-Paul Sartre declined what?

5. Andorra is a co-principality on which continent?

(Flip bottom of page for answers)

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Your Weekly Horoscope

SCORPIO

(Oct. 24 - Nov. 22)

Scorpios often intuitively

understand the hidden

wounds in people. You may

need to make an adjust-

ment this week, to avoid

impulsively communicating

You may find that your

heart and mind are out

of sync at the beginning

of the week. You might

want to postpone any

important decisions for a

Are you feeling emotion-

ally out of sorts, perhaps

angry at minor annoy-

ances? Now may be a

good time to analyze the

underlying cause of your

Aquarius often presents a

subdued, intellectual per-

sona to the world. At

midweek, the astrological

energy might encourage

you to add more heart

You may be working

harder now, perhaps at the behest of others. Try

to be aware of your own needs, and don't overly tax yourself while you

to others what you know about them.

few days. Lucky numbers: 1, 9, 16,

feelings and find a resolution. Lucky

into your approach with others. Lucky numbers: 6, 8, 12, 29, 35, 47.

adjust to the new pattern. Lucky numbers: 11, 18, 22, 29, 31, 35.

(Feb. 20 - March 20)

numbers: 9, 14, 22, 23, 28, 30.

(Jan. 21 - Feb. 19)

Lucky numbers: 10, 13, 30, 36, 44, 47.

SAGITTARIUS

19, 31, 47.

CAPRICORN

AQUARIUS

PISCES

(Dec. 22 - Jan. 20)

(Nov. 23 - Dec. 21)

ARIES

(March 21 - April 20)

Opportunities for you to key, however, might be to pick the ones in line

with your values and that also benefit others. Lucky numbers: 3, 11, 13, 29, 30, 44. **TAURUS**

(April 21 - May 21)

At the beginning of the week, you may come into possession of some startling information. Consider it carefully before sharing it with others, especially if it

could trigger a confrontation. Lucky numbers: 5, 8, 11, 27, 36, 43. **GEMINI**

(May 22 - June 21)

Things may be very busy for you at the start of the week, especially regarding calls and texts. Try to use these conversations to get the help you need with your endeavours. Lucky numbers: 11,

14, 15, 41, 44, 46. CANCER

(June 22 – July 22)



point just for the sake of doing so. Lucky numbers: 14, 18, 23, 26, 27, 43. LEO

(July 23 – Aug. 23)

Your natural optimism is highlighted at midweek. This feeling will only last for a few days, so you may want to capitalize on it to move something

forward. Lucky numbers: 2, 7, 12, 23, 29.36

VIRGO

(Aug. 24 - Sept. 23)



self with a new skill set. Lucky numbers: 4. 11. 32. 33. 43. 46.

Lucky numbers this week: This week's odds favour Leo winners with the luckiest number being 7.

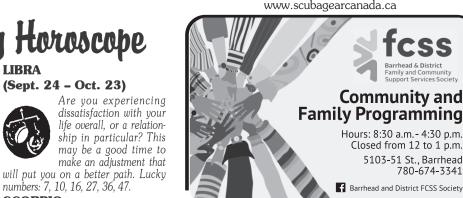
Did You Know...

Big and wide: South America is home to the giant water lily (Victoria amazonica), or Amazon Water-platter. Sitting on the surface of the water, this fast-growing plant can be as wide as 2.4 metres (8 ft.), and has a sweet scent.

Rock band tie: Actress Naomi Watts has had many roles, including Nora Brannock in the TV series The Watcher. She was born in 1968 in England. Her father, Peter Anthony Watts, was once a sound engineer for the rock band Pink Floyd.

Big hole: Near Winslow, Arizona (U.S.), a large meteor strike 50,000 years ago caused the Barringer (or Meteor) Crater. The hole is 1,300 metres (4,265 ft.) wide with a maximum depth of 174 metres (570 ft.).

Gloved hands: In the 1950s, wearing white gloves as part of dressy attire became fashionable for women. While the gloves may have looked classy, they weren't very practical for









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be successful may be plentiful right now. The

of the month 🖠 Baked Ham with Honey-Chipotle Glaze

 1 fully cooked bone-in ham (8 to 10 pounds)
 4 chipotle peppers in adobo sauce, minced

 1 cup packed brown sugar
 3 garlic cloves, minced

 3 tablespoons honey
 1-1/2 teaspoons Dijon mustard

 2 tablespoons cider vinegar
 3/4 teaspoon ground cinnamon

 2 u/d cup cinegra al
 2/4 cups conground cinnamon

(8 to 10 pounds) 1 cup packed brown sugar 3 tablespoons honey 2 tablespoons cider vinegar 2-1/4 cups ginger ale 3/4 teaspoon ground cumin Prep Time: 10 min. Cook Time: 2 hours Yield: 16 servings • Preheat oven to 325°. Place ham on a rack in a roasting pan. Using a sharp knife, score surface of ham with 1/2-in.-deep cuts in a diamond pattern. Bake, uncovered, 1-1/2 hours Ø Meanwhile, for glaze, in a small saucepan, mix brown sugar, honey, vinegar and ginger ale. Bring to a boil; cook until mixture is reduced by half, about 15 minutes. Stir in remaining ingredients. Reduce heat; simmer, uncovered, 5 minutes. move from heat. Reserve 1 cup mixture for sauce; keep warm B Brush ham with some of the remaining glaze. Bake, uncovered, until a thermometer reads 140°, about 30 minutes, brushing twice with additional glaze. Serve with reserved sauce An ideal Easter showstopper! Source https://www.tasteofhome.com

the women wearing them.

Corn collector: Bundt pans may have been designed for making cakes, but they're also useful when cutting corn off a cob. Put the end of the cob into the pan's centre hole, then cut off the corn and it falls neatly into the pan.

On the Lighter Side

Knock! Knock! Who's there? Lotus. Lotus who? Lotus in and we'll tell you.

What do you call the ghost of a chicken? A poultry-geist.

Bob: "I went window shopping today." Bill: "Did you get anything?" Bob: "Yes, four windows.

Why was the ruler so confused? It couldn't think straight!

I don't like elevator music. It's bad on many levels.

Answers

4. Nobel Prize in Literature 5. Europe Trivia answers: 1. Billiards 2. Istanbul, Turkey 3. Coneril

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