

BURNT RIVER ACTIVITIES GUIDE



October 2016



Brunch & Bucks Euchre Tournament – Thursday, October 13th

Mark your calendars for the next B. & B. Tournament scheduled for THURSDAY, October 13th. The cost is \$15 per person which breaks down to -- \$5 for brunch, \$2 for hall use, with the balance going towards prizes and fundraising efforts at the Centre. Congratulations go out to the skilled winners of the September Tournament — 1st MARG KYLIE - \$100, SHIRLEY DUDMAN and SANDRA JUNKIN tied for 2nd and 3rd and they chose to evenly split the total prize money – each receiving \$32.50. The door prize winner of the garden vegetables was JOANNE FLINT. Talk to your friends and consider coming out to enjoy the “OCTOBERFEST” themed get-together for Brunch and Cards. Special thanks to our appreciated volunteers and particularly, Veronica Misner, for planning and implementing this traditional German fall celebration. Should be fun! Again, the primary objective of the B. & B. Euchre monthly event is to be an enjoyable social outing for those who like to play Euchre and that the venue will be accepting and welcoming to everyone – regardless of skill level. For planning purposes, CONFIRMATION IS REQUESTED no later than one week before the event — by THURSDAY, October 6th. Simply e-mail or call the co-ordinator, Hugh Armstrong, at armstrong.hugh.ruth@mail.com or 454-8085.



Fire Prevention Week

October 2nd to October 8th 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 5th**, the Burnt River fire hall is holding an open house from **5:00 p.m. until 8:00 p.m.** All are welcome and refreshments will be available. Meet the firefighters and learn about their equipment. For those attending, please bring a non-perishable food item for the local food bank.

CANCELLED - Thanksgiving Turkey Dinner



St. Luke's Anglican Church is sponsoring their annual Thanksgiving turkey dinner on **Saturday, October 8th** at the Burnt River Community Centre from **4:30 to 6:30 p.m.** Come out and enjoy a delicious meal.



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.** SAGES is a falls prevention program that focuses on gentle exercise and education to help limit your risk of falling. It is designed to improve your strength and balance to maintain your independence, but 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!

Burnt River Bingo

Every **Tuesday**, Bingo is back at the Burnt River Community Centre until December. Doors open at **5:30 p.m.** Come and enjoy the new program.

Diners' Dinner

Mark your calendar for "Community Care Somerville Diner's Dinner Club" at the Burnt River Community Centre, **11:30 a.m. Wednesday, October 26th**. 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 & 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".



Open House at the Burnt River Fire Hall Halloween Evening

On **October 31st** 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 5:00 to 8:00 p.m. Come in and see the firefighters.

Christmas Bazaar

The Burnt River United Church is hosting a Christmas Bazaar on **October 29th** at the Burnt River Community Centre. Doors open at 10:00 a.m. and a luncheon is available.

October Events

2nd to 8th Fire Prevention Week

5th Open House at the Burnt River Fire Hall

8th Thanksgiving Turkey Dinner

13th Brunch and Bucks Euchre – 11:30 a.m.

26th Diners' Dinner

29th Christmas Bazaar

31st Halloween at the Burnt River Fire Hall

Weekly Activities at 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.

Bingo Tuesdays, doors open at 5:30 p.m.

Meals-on-Wheels Wednesdays

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 by **October 25th, 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

Creamy Sweet Potato Soup

Although October is pumpkin month, it's also the month when most root vegetables are harvested. This is a wonderful soup recipe put out by Weightwatchers, making use of the healthy sweet potato.

Ingredients:

2 large uncooked sweet potatoes	1 ½ cups (fat free) chicken broth
1 Tbsp reduced-calorie margarine	1 Tbsp all-purpose flour
¼ tsp ground ginger	1 cup fat-free evaporated milk
1 Tbsp chopped pecans	

Directions:

1. Preheat oven to 400°F.
2. Pierce potatoes in several places with a fork. Bake for 45 minutes, remove from oven and allow to cool. When cool, remove and discard skin; chop.
3. Combine sweet potatoes and ¾ cup of broth in a blender or food processor; blend or process until smooth, about 1 minute, and set aside.
4. Melt the margarine in a medium-size saucepan; stir in flour and ginger. Add milk. Cook, stirring, until slightly thickened and bubbly, about 5 minutes. Cook 1 minute more and then stir in sweet potato mixture and remaining broth. Cook, stirring, until heated through, about 5 minutes more. Pour into 4 serving bowls and sprinkle each with ¾ teaspoon of pecans. Yields about 1 cup per serving.

From the Past

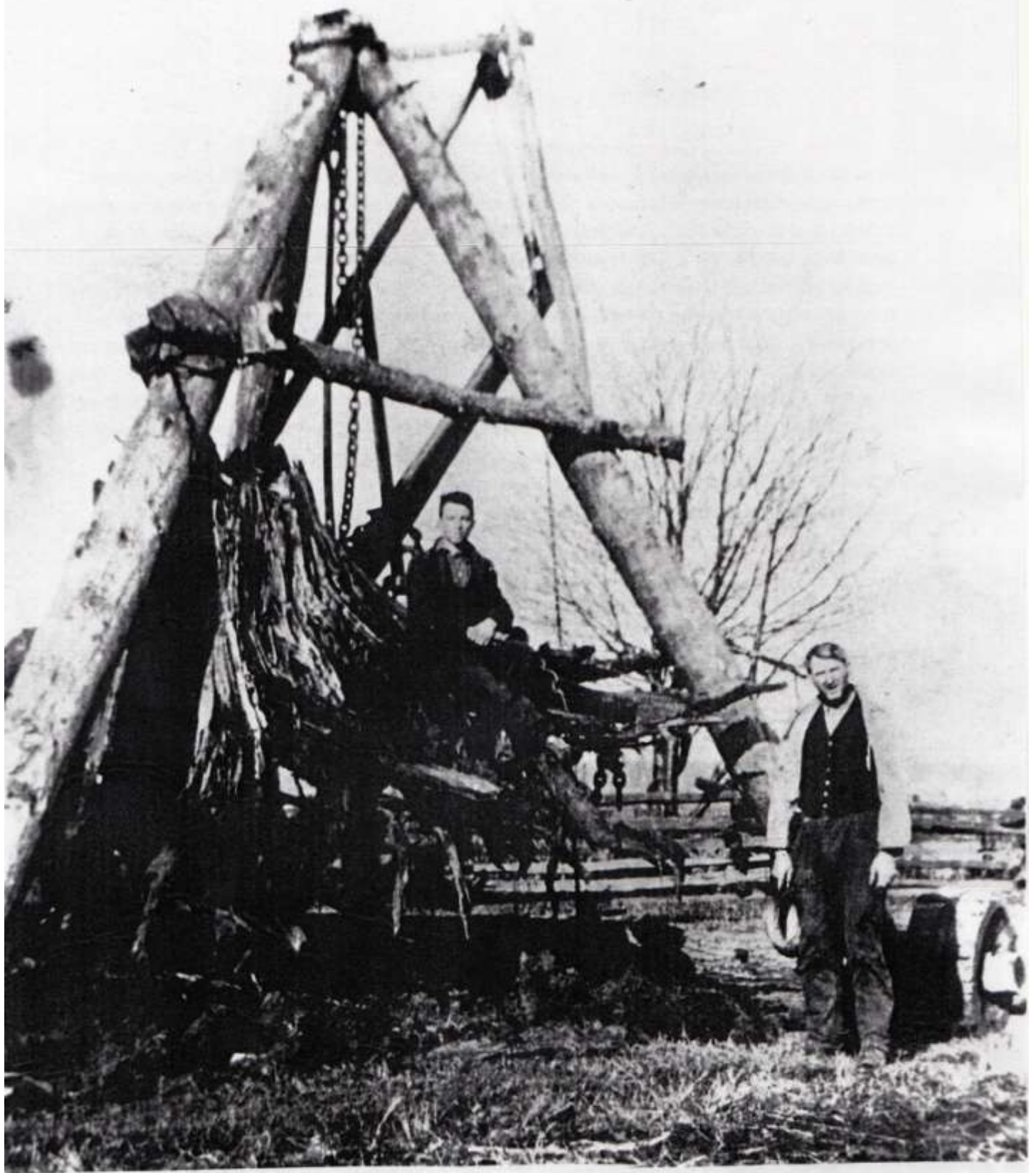
Glenn and I decided to add a little 'ump' to the BRAG with a section on historical aspects of Burnt River. Anyone can submit a brief article (no more than two or three paragraphs) about issues, events, etc. relating to Burnt River's past. We reserve the right to edit whatever is submitted to ensure it fits our space and venue. Hugh Armstrong has submitted an article and photograph that we think you will find very interesting

STUMPING MACHINE Circa 1900

Most farms carved out of the flats of Burnt River became a reality with the help of a horse-powered Stumping Machine, most likely imported from England. It was owned by James Armstrong who used it to clear his land at Lot 10, Conc. 7, Somerville Township – now designated as 8 Kawartha Lakes Rd 44, Burnt River, Ontario. Since 2000, the property has been in the hands of a third generation offspring, Hugh Armstrong, and his wife, Ruth. The iron remains of the stumping machine have for decades graced the river bank at the back of the farm. Over the years, the wooden supporting structure has decomposed and disappeared, but, fortunately, the two, huge, wooden, steel-rimmed wheels had been safely stored in the driving shed where they remain to this day. Sadly, however, the large-linked chain, essential to its operation, has mysteriously disappeared down river to perhaps become, as conjecture has it, a fancy post for someone's mailbox. The other remains have now been moved to a place of prominence on the front lawn of the farmhouse and displayed as garden art, which provides an interesting conversation trigger, along with several discarded early farming horse-powered artifacts – the three-furrowed plough, the hay rake, and the seed roller.

With respect to the Stumping Machine, the farm still proudly displays evidence of its existence when you notice the decomposing stretches of "Stump Fences" bordering some of the fields. Just imagine the effort needed to create those fences! First, the tree stump had to be hand dug to expose its roots. Next, the large roots had to be axed or sawn off. Then, the Stumping Machine was put in place over the stump and with the assistance of horses to power the machine's winches and pulleys, the root was gradually extracted. Finally, the root had to be moved to the border of the field where together with many other extractions, an effective fence was created to keep the livestock out of newly planted crops or hay fields.

Anecdotal musings suggest that the Armstrong Stumping Machine may have been the only one in the community. Thus, it was either loaned out or used in "Stumping Bees" to clear most of the farmland in the Burnt River flats. Photographed hard at work with the machine is James Armstrong's neighbour, Chris Hodgson (on the right) along with his son, Alf. This appears to be the only picture available of this machine and it was provided courtesy of the Hodgson Family.



STUMPING MACHINE Circa 1900

Owned by JAMES ARMSTRONG and lent out/used by most farmers in the Burnt River area to clear their land. Photographed operating the machine is neighbour, Chris Hodgson, and his son, Alf.