

The Pipeline

Edition No. 9
October 7, 2005

Round the Resort...by Al Robinson

The month of October reminds us that fall is definitely here. The forest has moved well into its "riot of color" phase and the land wears the variety of colors of ripened crops. We still look for our few days of sunny plus 20 degrees weather, but we know from now on they are a gift, not the norm. The work on the hall addition continues to move ahead. The structural part is pretty well finished. As I write this, only the drywall, painting and floor finish remain as major areas for completion. There will be quite a number of smaller finishing touches, but once these main ones are done, we can move forward with the installation of cupboards, sinks and appliances. We have recently purchased a 4-foot cooler to supplement the fridge we have. We need to have all the things in place in order for all costs to be included in our December application for the two grants we have waiting for us. It is also our intention to repair the west wall of the hall and reshingle that end section as well.

Individual building programs are moving forward as fast as they can be done. Trischuk's log cabin is taking shape; Boychuks will have theirs ready for winter use; the Orobko log cabin on Eagle Ridge is finished; and the Spanner's home is under construction. The Pihowich house appears complete from the outside. Probably some inside work still to do on all of these projects, but the race to get them "winter proof" is the main thing just now.

Since this will be the final edition of this newsletter for the 2005 year, I want to specially thank all of the contributors to the program and thanks to all of the recipients for their good comments and other encouragement. It is our plan to continue the newsletter in 2006 on a monthly basis rather than bi-monthly.

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Fishing Report...by Darren Opp

Well, once again we are coming to the end of another season, and the last report is a good one!

The Vanity Cup proved again that the pros can produce good numbers and big fish when conditions are all very poor – muddy, high, fast flowing water, low pressure, cold and rainy, etc. The top 20 teams all weighed in over 25 pounds with first place team of Folden & Folden (two brothers from St. Brieux) weighing in 39.7 pounds. Congratulations!!

The Walleye fishing on the lake has been excellent, with the numbers caught in a day being a little less, but the size has been there. Both Tuesday and Wednesday produced Walleye over 30 inches and in the 14 to 15 pound range. With consistent weather and consistent fishing, most groups all week reported 6-16 slot Walleye in addition to a few over the slot every day. Crank baits, and bottom bouncers and spinners (leeches) have been the choice. North Shore has been the best area.

Pike fishing has been very good. Excellent numbers and big fish, with a lot of Pike in the last couple of days being in the 20-26 pound range. Trophy Pike on any lake. Casting spoons and spinners into shallow water, and slow trolling with large plugs producing excellent Pike. Ciscoes and quick strikers also producing big fish on both the North Shore and Elk Island. Fishing should continue good as hopefully the weather will hold on for a few more weeks.

Have a good winter!

A man takes his Rottweiler to the vet and says, "My dog is cross-eyed. Is there anything you can do for him?"

"Well", says the vet, "let's have a look at him." So he picks the dog up and examines his eyes, then checks his teeth. Finally, he says, "I'm going to have to put him down." "What? Because he's cross-eyed?" says the man.

"No, because he's really heavy" replied the vet.

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Bits & Pieces

Village Facilities Passes:

These passes are available at Hilltop Campground, Silvertip Store, Tobin Lakeside Diner and at the village office. The price is the same as last year: \$25 for a yearly pass; \$15 for a weekly pass; and \$5 for a daily pass. These passes must be displayed on the dash of the vehicle for anyone to utilize the filleting plant or the boat docking facilities. It is the responsibilities of the village businesses to ensure their guests comply.

Tobin Lake Community Hall: Rent for weddings, reunions, birthdays, anniversaries, etc. (4 hours or less \$50; full day \$100). Call 862-2895.

Village Telephone Directory: This is being updated and downsized. This will be available for the 2006 season.

Village Pipeline: Mail boxes are still for sale @ \$15. Call Glenda @ 862-2833.

Food For Thought...by Marv Quiring

Think about it!!!

The slant of the earth, for example, tilted at an angle of 23 degrees, produces our seasons. Scientists tell us that if the earth had not been tilted exactly as it is, vapours from the oceans would move both north and south, piling up continents of ice.

If the moon was only 50,000 miles away from earth instead of 200,000, the tides would be so enormous that all the continents would be submerged in water. Even the mountains would be eroded.

If the crust of the earth had been only ten feet thicker, there would be no oxygen and all animal life would die. Had the oceans been a few feet deeper, carbon dioxide and oxygen would have been absorbed and no vegetable life would exist.

The earth's weight has been estimated at six sextillion tons—that's a 6 with 21 zeros! Yet it is perfectly balanced and turns easily on its axis. It revolves daily at more than 1,000 miles per hour or 25,000 miles each day. This adds up to nine million miles a year. This tremendous weight of six sextillion tons races around at fantastic speed on an invisible axis held in place by unseen bonds of gravitation.

The earth also revolves in its own long, elliptical orbit around the sun, travelling six hundred million miles each year. This means earth travels in orbit at 19 miles per second or 1,140 miles per hour!

The nine major planets presently identified in our solar system range in distance to the sun from 36 million to about 3 trillion 6,664 billion miles, yet each moves around the sun in exact precision with orbits ranging from 88 days for Mercury to 248 years for Pluto. Still, the sun is only one minor star in the 100 billion orbs which comprise our Milky Way galaxy. If you were to hold a dime at arm's length, the coin would block 15 million telescopic stars from view.

When we attempt to comprehend the almost countless stars and other heavenly bodies in our galaxy alone, it baffles our minds, leaves us speechless, and causes us to ponder.

When saving for old age, be sure to put away
a few pleasant thoughts.

What's Cooking...by Glenda Bueckert

Rhubarb Cheesecake Bars (Janet Paradis)

Base:

1/2 cup butter
1/2 cup brown sugar
1/2 cup rolled oats
1-1/4 cups flour

Filling:

250 g pkg cream cheese
1 egg
3/4 cup white sugar
1-1/2 cups rhubarb
1/4 tsp cinnamon
1/2 tsp vanilla
1/8 tsp nutmeg

Mix base ingredients until crumbly and press half into a 9-inch square pan. Spread filling over base and spread rest of topping. Bake at 350F about 45 minutes.

Spicy Almonds (Mary Boschman)

2 tbsp honey
2 tbsp vegetable oil
2 tbsp sugar
1 tsp cayenne
1 tsp paprika
1 tsp salt
3 cups whole almonds (skin on)

Mix all ingredients well, except almonds. Add almonds, stir to coat. Spread on a baking sheet and bake 350F minutes in a 350F oven. Remove, let cool and stir occasionally. Store in airtight containers. If they stick, just stir.

CPR CERTIFICATION

On Saturday, October 1, 2005 a Level C CPR class was held in the Tobin Lake community hall. The enthusiastic group of twenty men and women was comprised of both seasonal and year-round residents. The 4-1/2 hour long course included instruction in emergency measures such as assessing the scene of an emergency and determining course of action, resuscitating an unconscious person (adult, child or infant), and performing the Abdominal Thrust maneuver to a choking person (adult, child or infant). Instructors Wayne Nogier (Director Prehospital Care KTHR) and Mark Ollinger (North-East EMS) skillfully lectured and demonstrated course requirements in a learning environment that was both serious and fun. Video presentations enhanced learning and everyone was given abundant time for questions and practice on "dummies."

Tobin Lake participants for the CPR training were: Ruby Lariviere, Al Lariviere, Glen Johnson, Janet Malic, Alverta Stanger, Doug Lowe, Stacey Parcher, Debbie Peters, Ron Orobko, Verna Douglas, Glenda Bueckert, Betty Richardson, Tom Paradis, Janet Paradis, Barry Hankewich, Pat Hankewich, Al Mochoruk, Marion Mochoruk, Donna Gipman and Joyce Hoge.

From this group, 15 people committed to taking the AED (Automatic External Defibrillator) training later in October. We may only be a Village, but our community is strong, vibrant and committed to a healthy future!

RESORT VILLAGE OF TOBIN LAKE PURCHASES CARDIAC DEFIBRILLATOR

The AED (Automatic External Defibrillator) fund raising committee for the Resort Village of Tobin Lake sincerely thanks the residents and businesses of our community for their kindness and generosity in helping us reach our goal in record breaking time.

On Saturday, Oct. 1, 2005, a cheque for the full amount of the machine was given to Wayne Nogier, Director Prehospital Care for the Kelsey Trail Health Region. The purchase has been made and within a few weeks the defibrillator will be delivered to Tobin Lake when Mr. Nogier returns to train a group of enthusiastic volunteers in its use.

A very special thank you to North-East EMS, Lyle Moffat, Director, for its very generous donation that got us over the top and made our goal complete.

The Resort Village of Tobin Lake has become the 17th community in North East Saskatchewan to become part of the Public Access Defibrillator (PAD) program. Well done, EVERYONE!!!!!!

Contributions are still being accepted for help with community hall storage and keypad expenses. These can be made out to The Resort Village of Tobin Lake re: "defibrillator" and mailed to the Village Office.

In addition to North-East EMS, we thank the following contributors: Rick & Marg Peters, Mike Brazil, Shalyn & Leonard Rein, Rick & Glenda Bueckert, Ken & Olive Ratzlaff, Elaine Rieger, Ron & Norma Holaday, Joyce & Alan Hoge, Mardell Crewe & Gene Christie, Duane & Margaret Tosh, Pat & Barry Hankewich, Darwyn & Kathy Worsley, Glenn & Margaret Johnson, Val Best & Marv Quiring, Al & Ruby Lariviere, Dianna Quiring, Ken & Joy Hanson, Al Robinson & Donna Gipman, Laurie & Dan Dewar, Lorraine & Vern Anderson, Rustad's True Value, Gerry & Eleanor Smerchynski, Wismer's Auto Body Ltd., Betty Richardson, Randy & Stacey Parcher, Val & Terry Hvidston, Tom & Janet Paradis, Hugh & Brenda Macdonald, Don & Mary Wilhelm, Bob & Carole-Ann Taylor, Bryan Baraniski, Dorothy Andal, Nelson Dube, Dale Pihowich, Valley Auto, Silver Tip Outpost, Ed & Vera Kozun, Julien Riou, Laura & Ron Orobko, Verna & Bob Douglas, George & Marg Botterill, Jack & Shauna Grassing, Boris Tyshkewich, Bernie & Ruth Crockett, Val & Greg Graf, Benita & Ed Rieger, Al & Marion Mochoruk, Doug & Pat Lowe, Resort Village of Tobin Lake, Ted & Eileen Forsythe.

The Fund Raising Committee
Tom Paradis, Joyce Hoge, Alan Hoge

You Know You're a Redneck When:

1. You can entertain yourself for more than 15 minutes with a fly swatter.
2. Your boat has not left the driveway in 15 years.
3. You burn your yard rather than mow it.
4. You come back from the dump with more than you took.
5. You keep a can of Raid on the kitchen table.
6. You take your dog for a walk and you both use the same tree.
7. You have a rag for a gas cap.
8. You use your ironing board as a buffet table.
9. You use a toilet brush to scratch your back.
10. You think fast food is hitting a deer at 100 km/hour.

Looking Back...by Bob & Carole-Ann Taylor

For us, the love affair with Tobin Lake began way back in 1966. I was employed with Sask Power at what was then Squaw Rapids and now is E.B. Campbell Hydro Electric Station. Tobin Lake, especially what would become the Resort Village of Tobin Lake, was a destination that all roads led to. The early days of coming to the lake and dropping a dollar at the booth at the top of the hill to help Murray realize, at least part of his dream, were days of shore fishing, swimming, log rolling and wondering if all of this debris in the lake would ever be gone. We persevered - Sask Power in a joint effort with Sask Environment, for a few years, pushed, pulled and piled hundreds of thousands of logs which were eventually burned. This, to us, was the beginning of a lake that would cause a small fishing destination to become one of the most sought after destinations in the province. In 1989, after coming to the village for years camping, we purchased a little piece of heaven - a small trailer located on the shores of Tobin Lake in the Resort Village of Tobin Lake. Like true cottagers over time, year by year we added piece by piece to what we have today. In 1996 we made it home. The Resort Village of Tobin Lake, like our cottages, has received over time its share of facelifts, natural gas (which caused a flurry of excitement), the village hall (a place to meet and socialize), Silver Tip Store, Tobin Lake Marina Store, a major facelift to the upper campground (Hill Top Campground) and the subdividing of land into lots. Year round water was and is the single most important happening in the history of this community. Although not all in the village participate in the municipal water system, it definitely has transformed the village from a place to go, to a place to live - all from a man with a dream and from people who made this dream come true. There is lots of work left, but there are lots of us to make it get even better. For those of you closing up shop for the winter, be safe, enjoy, and we'll see you in the spring. For those who stay, thanks, enjoy, and be safe.

Looking Forward...by Glenda Bueckert

This is the last edition of our local newsletter for this season. We hope you have enjoyed it. This paper hopefully benefits our community by keeping us all up to date on village activities, etc. It is free to all who have purchased a pipeline mailbox. Our business ads are covering the costs of material and printing. We need your input. Many of you have given us information for our "Looking Back" section. If you have not, we look forward to hearing from you. Give them to me and they will be forwarded to our very capable publisher. If you have any ideas for the paper that you feel would enhance its interest, please let us know. We are quite sure there must be some inspiring writers out there that could help us with some fresh ideas. Remember, we are a non-political paper. We like happy thoughts to keep us all smiling! My telephone # is 862-2833. Give me a call sometime before next spring and let me know your ideas. We can all take part and all have fun providing a newsletter for our very unique little village. Thank you to everyone that took part this year. A huge thank you to our regular providers, Val, Barry, Marvin, Darren, Al, Donna and Glenda. Also thank you to those who used our paper for their business advertising. I hope you all have a great winter.

A motorist was mailed a picture of his car speeding through an automated radar post in Edmonton. A \$40 speeding ticket was included. Being cute, he sent the police department a picture of \$40. The police responded with another mailed photo of handcuffs.

Classified Ads

- ♦ **Registered Massage Therapist** – Stacey Parcher will be accepting appointments at 720 Birch Ave, Tobin Lake, on Fridays. By appointment only. ½ hour \$25; 1 hour \$40. Cash only – receipts will be issued. Call 862-5277 (Friday) or 768-7569 (Monday to Thursday).
- ♦ **Elk Meat** – Extra Lean Hamburger Special \$1.99/lb; T-Bone, Rib, Sirloin Steaks \$6.50/lb; Minute Steak and Smoked Sausage \$5.00/lb; Regular Sausage \$4.00/lb. Tobin Lake Game Farm (1 mile SW of resort) 862-5207.
- ♦ **Paradis Boys** – looking for odd jobs of any kind. Seasoned and split wood delivered to your site in the village. Call Mitchell, Nathan or Justin @ 862-2891.
- ♦ **For Sale: Polaris Sportsman 700 Twin ATV**, brand new, never been ridden (won in a draw). Independent long-travel rear suspension with 9.5in/24.1 cm of travel and 11.25 in/28.6 cm of ground clearance. 4-Wheel Drive on demand, Front rack with built-in, sealed storage box, Polaris PXT Radial tires (Polaris Xtreme) on heavy-duty steel rims, brighter headlights, dual brake lights and rear work lights. Sells for \$11,600 (including taxes). Asking \$9,000. Please call 1-306-382-4937 or 1-306-260-9021.
- ♦ **For Sale: 1993 Polaris ATV 4x4 on Demand** – 2800 miles. Excellent condition. Asking \$3,800. Call Bob Douglas - days @ 921-7810; weekends 862-2877.
- ♦ **For Sale: Lean Ground Beef** – frozen, 1 lb. packages, or seasoned 4 oz. patties in 10 lb. box - \$2.00/lb. Farm raised. Pork and Lamb also. Phone the Luchinski's @ 862-9830.
- ♦ **2 Storey A-Frame Cabin** to be moved off lot – 620 Pine Drive. Phone 306-382-3601 or 306-222-5757.

Two Eskimos sitting in a kayak were chilly, but when they lit a fire in the craft, it sank, proving that you can't have your kayak and heat it, too.

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Nipawin, Sask

Bird's Eye View...by Pat & Barry Hankewich *Whiskey Jacks*

While residing in Red Deer, Alberta, years ago, one sunny spring day, Pat, our children and I went for a drive along the Fire Trunk Road that paralleled the Rocky Mountain Foothills. At Ram River Falls we happened upon snow bound campsite, and being that we were in a four-wheel vehicle, we were able to drive in through two and a half feet of snow for a wiener roast.

Within minutes after roasting our wieners, we had a pair of Canada Jays dining out of our hands. The two "camp robbers" swooped in like ghosts and virtually mobbed us for handouts. These two little bandits were so entertaining that we spent the rest of the afternoon with them.

We have these birds here, but why do we not enjoy their presence within the village? A week ago I witnessed a Gray Jay flying through our yard. This is my first sighting of this species in these parts. I am at a loss on why these friendly birds are not common to our area. We would appreciate reader's suggestions on how to encourage these feathered friends to move in and provide us with the joy of their presence.

What's In A Name (The Story Behind Saskatchewan Place Names):

FORT QU'APPELLE: Fort Qu'Appelle is on the Qu'Appelle River 20 miles north of the town of Qu'Appelle. The valley, the fort and the town all take their name from the river. The first historical note is that of Daniel Harmon, an employee of the North-West Company who makes reference to the "Calling" river in his journal of 1804. He wrote that the river was so named by the superstitious natives who imagine that a spirit is constantly going up and down it - they say they often hear a voice which resembles the cry of a human being. Peter Hourie was the man who actually named Fort Qu'Appelle. Born in 1827, he grew up in the Red River Settlement and joined the Hudson's Bay Company as a young man. In 1864 he chose the site of the present Fort Qu'Appelle and erected the first establishment there. Camped in the "Valley" one day Peter Hourie and his companions watched with astonishment as a herd of shaggy black bison waded into a ford and crossed the slow winding stream, and climbed the opposite hillside. The watchers' vigil lasted a full 24 hours. The number of animals in that herd was estimated at one million. When Hourie died in Regina in 1910 at the age of 83, the surviving bison in all of North America numbered less than one thousand.

A person is not old until regrets take the place of dreams.