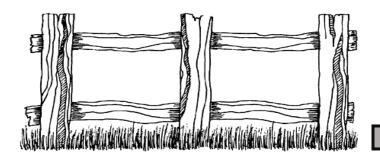
# THE CEDAR RAIL



# POST

June/July 2021

Welcome Summer!!

We are all feeling a little more back to "normal" as we ease into summer.

And I must say, this is shaping up to be a great summer in spite of Covid! We have been given the approval to move as many activities as we can outdoors, as long as gathering rules and social distancing rules are obeyed.

And just look at that list of coming events!

The Volunteer Committee have been working hard to plan activities – stay tuned for regular updates on what is happening, how and where!

The kick-off to summer? Canada Day, of course! And that is just what we are celebrating in this issue of the Cedar Rail Post! Happy Camping!



# VOLUNTEER NEWS

First of all, a huge thank you to all of the volunteers who created squares over the winter. These will be joined to make warm and cozy afghans for local nursing homes and for the homeless. Thank you all!

The Volunteer committee had a small (to keep within gathering rules) outside meeting recently and are working on ways to have safe and fun activities this year. See the coming events page and watch for signs for upcoming events.

Planned for July will be a Craft Sale on July 2<sup>nd</sup> at the picnic shelter, a modified "ice cream social" that evening at the picnic shelter, and a Fireworks display. Kids' crafts will start again in July, and outdoor bingo is up and running.

A few new activities such as Thursday morning Kids' Klub, where kids can learn to make blankets, do knitting and crocheting, as well as a pool league for men on Monday nights, and shuffleboard on Wednesday mornings.

50/50 Draws on long weekends are back this year!!! Rather than going around to the campsites to sell, a table will be set up Friday evenings and at certain times on Saturday to purchase tickets, and the draw will be made as usual on Saturday evening and the winning ticket posted at the store.

Christmas in July will take place on July 10<sup>th</sup>, decorate your trailers to win prizes!!! A colouring contest will also take place, with a draw for prizes, for all ages – so much fun!! As always we will have treat bags for the kids from 7:00 – 8:00 pm and this year we have added a PET PARADE at 7:00 pm at the dog park!

The next meeting will take place on Saturday, July 3rd at 10:00 a.m.

If you wish to volunteer, please see anyone on the volunteer committee. The executive this year is Suzanne Micks, Susan Kerr and Delores Colwell.

We are looking for someone to fill the Secretary position. If you would be interested in this position, please contact one of the above people.

We will need volunteers to help at the Ice Cream Social and for Christmas in July. If you are a high school student and looking for some volunteer hours – let us know!

More information about other events during the summer will follow after our July meeting – stay tuned!!

## Canada Day

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TIM HORTONS ONTARIO POLITE NIAGARA FALLS SMARTIES MAPLE SYRUP MAPLE LEAF TOQUE HOCKEY LOONIE PENICILLIN CANADA NANAIMO BARS DOUBLE DOUBLE CN TOWER **POUTINE** INSULIN CANOE **BANFF** MOUNTIE

## A Laugh or Two - Canadian Edition!

Why is Maple Syrup always so sad?

Because it's sappy!

What can jump higher than the CN Tower?

The CN Tower can't jump!

What was the skeleton doing at the hockey game?

Driving the Zam-boney!

## Canada Day Word Scramble

ERD & THEWI	&
PAMEL FALE	
ADNACA	
TOWATA	
RETGA KELAS	========
REVEBA	======
OMESO	
ONLIEO	
UNTIMEO	

# Canada Maze





We are absolutely thrilled to welcome **Get Grilled** to Cedar Rail.

June hours will be Saturday and Sunday, and they add Friday hours once school is out!

Check out their menu and specials throughout the summer – you will not be disappointed!

Congratulations Shawn, Sarah, Courtney, Caleb, Jordan, Addison, Parker and Ruth on this new venture! We look forward to wonderful, fry-filled summer!



July 2021									
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday			
				1	2	3			
				446	Craft Sale 9:00-2:00	Kids' Crafts @ 10:00			
					Ladies' Crafts @ 10:00	Volunteer Mtg @ 10:00			
				Happy Canada	Quilting @ 1:00	Bingo @ 2:00			
				Day	Ice Cream @ 8:00	50/50 Draw			
					FIREWORKS				
4	5	6	7	8	9	10 CHRISTMAS			
	Sewing 9:00-12:00	Coffee Time @ 10:00	Shuffleboard @ 9:00	Kids Club @ 10:00	Ladies' Crafts @ 10:00	Colouring Contest			
	Pool League@ 7:00				Quilting @ 1:00	Bingo @ 2:00			
						Pet Parade @ 7:00			
						Treat bags 7:00-8:00			
						Trailer Decorating			

### Recipes and Tidbits

What better way to celebrate Canada, than a selection of "Maple" recipes. These recipes are from the Sweet Ontario Maple Syrup Cookbook that was given to us by R Lil Golden Treats – our maple syrup provider. Interested in a recipe book? Let me know and I can see if Ron or Lillian can bring some along next time – they are only about \$14.00. Enjoy!



### Maple Bacon Popcorn

½ cup popcorn kernelsBacon toppings: 8-10 slices bacon2 tbsp canola oil2 Tbsp butter

2 tbsp Ontario Maple Syrup Salt and pepper to taste

Spread bacon on wire rack on baking sheet and bake at 375 deg until crisp, about 15-20 minutes. Allow to cool. Set aside 1 Tbsp of pan drippings.

Put the oil in a heavy 4 qt (4L) pot over medium heat for 30 seconds. Stir in the kernels, turning with a spoon so that they are evenly coated with oil, then spread them in one layer over the bottom of the pot by shaking them around a bit.

Cover the pot, leaving a small space at the edge for the steam to escape. As soon as the first kernel pops, move the pot gently and continuously back and forth over medium-high heat until the popping stops. Turn into warm bowl.

Crumble bacon into small pieces. Heat 1 tbsp of bacon drippings in small pan with butter and maple syrup, stirring until butter has melted. Mix bacon bits into the maple-bacon sauce and drizzle over popcorn. Sprinkle with salt and pepper. Mix to coat popcorn evenly.

### Pork Tenderloin with Maple Pepper Coating (Serves 6)

2 Ontario Pork tenderloins, well trimmed, about 12 oz (375 g) each

2 tbsp Ontario maple syrup 3 tbsp Dijon or Grainy mustard

1 tbsp Canola oil 1 tsp coarse black pepper

Combine all ingredients except pork tenderloins. Spread over pork on all sides.

### ON BBQ:

Preheat barbecue on high, then reduce heat to medium. Place pork on greased grill and cover for about 15 to 20 minutes or until internal temperature registers 155 deg F (68 deg C). Remove to cutting board. Tent loosely with foil. Let rest 5 minutes before slicing.

#### IN OVEN:

Preheat oven to 400 deg F (200 deg C). Place pork in shallow pan lined with foil. Roast for about 20 to 25 minutes or until internal temperature reaches 155 -160 deg F (68-71 deg C) with a meat thermometer. Serve with cooked pasta or mashed potatoes and a green salad.