

The Carman-Dufferin STANDARD

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Cheerful donation

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Ian Weibe, 8, and Danielle Weibe, 6, of Carman Elementary sold pumpkins in September to raise money for those in need this year. The Weibe children present Deana of the Carman & District Christmas Cheer Board with their proceeds.

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Founding Faouzia: a star created in the cracks of Carman

By Becca Myskiw

When most people her age were signing scholarship and college applications, Faouzia was signing with record labels.

The now 20-year-old is by no means new to the music scene, but she is somewhat new to the professional side of it.

Faouzia said she always loved the arts, singing and dancing every chance she got. She wrote her first song when she just 11 years old. At 11, she was taking classical piano lessons, then soon learned violin, followed by the guitar.

"Anything creative, I would just immerse myself in," she said.

She started performing at community events in her hometown of Carman when she eight, taking the stage at piano recitals and talent shows alike. Faouzia then started posting covers of herself singing on YouTube and got a good response online.

Now, she's with Atlantic Records, taking stages far bigger than Carman's Ryall Park.

"It was never something that was like, 'when I'm older, I'm going to be doing this,'" she said. "One thing just led to another."



Faouzia Ouhya is a Moroccan-Canadian singer-songwriter and musician who speaks fluent English, French, and Arabic.

She said becoming a singer with 1.8 million followers on Instagram was very gradual — and it wasn't something she was actively pursuing. It started with her playing bigger stages in Winnipeg, then across the country, and by Grade 11, she had signed with her first agency. In the following year,



STANDARD PHOTOS SUBMITTED

As of August 14, 2020, Faouzia's Spotify profile had 1.9 million monthly listeners and 191,000 followers.

she was meeting with record labels and eventually settled with Atlantic Records.

She said singing at a young age wasn't scary, but she was cautious entering this new world as not everyone has the best intentions.

Her family, Faouzia said, has had her back since her first small town performance. They listened to each song she wrote, clapped in front of every stage, and supported her as she signed her first deal. Now, she lives in Winnipeg, but spends a lot of time back home with her parents and sisters in Carman or on Facetime when she can't be there.

She said the community in Carman is the reason she is where she is today — they were her first crowd. Her crowds now have the faces of thousands of people. She said that's the biggest change since she became a household name — the pressure.

"I think as time goes on, the bar just gets set higher and higher," she said.

She said now there's more opinions and that makes doing her work more nerve wracking. Faouzia said she's constantly wondering if the music she puts out is good enough because she's always trying to give people the best she has.

Yes, creating music is work. However, she loves being able to make a career out of it, Faouzia said she's always writing, meeting with her team, and re-writing.

"And even if you're not feeling inspired, you still have to get up and try to write," she said.

Growing up, her music was based off

of feeling and emotion. But now, she writes even when she doesn't have inspiration, and though most songs take weeks to complete, they still go through a meticulous listening process afterwards.

During the pandemic, she said she's worked harder than she ever has. She has not been performing so she's able to put all her energy into her song writing — and she has.

Her most recent work of art includes a duet with John Legend. "Minefields" came out on Nov. 5 and already has 3,371,301 plays on Spotify.

The song wasn't originally meant to include the male powerhouse Legend, though. It was meant to be a solo for Faouzia until her team got talking.

"John Legend's name came up," she said. "It felt out of reach at the time. Then they tell me he loves the song and wants to record his vocals right away."

She said the feeling was surreal. "Minefields" went from being a song Faouzia fell in love with alone, to be a global hit with someone she idolizes.

As the pandemic continues and she spends most of her time alone in lockdown, Faouzia continues to work to create more hits like that. She said when writing, she always tries to tell a story.

"It's different every single time," she said. "I love the feeling you get when you listen to a song."

That feeling — whether it be sadness, happiness, or anger — is what she hopes her music evokes in her listeners.

Public Notice

Due to changes to the Pandemic Response System Memorial Hall is closed to the public until further notice. All departments are available by phone between 10am and 3pm Monday to Friday.

Town of Carman 204-745-2443

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Planning District 204-745-2443 or 204-745-2301



Carman Christmas Cheer Board requesting grocery cards

By Becca Myskiw

The Carman and District Christmas Cheer Board is giving grocery cards instead of hampers this year.

Deana Hendricks of the cheer board said with the pandemic there are a lot of new rules this year, the most difficult being the donation of food and gathering restrictions. They had a hamper set up at Homestead Co-op for products purchased at the store, but have since had to take it down due to new rules.

The boxes at Home Hardware and Red Apple, however, are still up and OK. The items will be made into gift hampers for the children along with the extra shopping the board hopes to do.

The food that was already in the hamper at the Co-op will be given to people who need it, said Hendricks, but it won't be included in the official Christmas hampers.

"This food will not go to waste," she said. "It will not go to somebody's pockets who doesn't need it."

How it will get there, however, is another question as actual hampers won't be going out to people.

"The biggest hurdle was packing 150 hampers with potentially only five people allowed in the hall at any given time," she said.



Elm Creek Co-op employees present \$653.50 to the Cheer Board.

The Carman and District Christmas Cheer Board has already raised over \$2,000 just thanks to FCC's Drive Away Hunger Campaign and Ian and Danielle Weibe's pumpkin sale in September. The board is now able to accept e transfer, and Hendricks said she hopes that makes donating easier for people who want to.

To donate to the cheer board through e transfer, send the money to carman-christmas@gmail.com. No password is required as the money will be automatically deposited.



STANDARD PHOTO SUBMITTED

Homestead Co-op employees Ruth, left, and Jaime, right, present Deana of the Carman Cheer Board with a cheque in the amount of \$706.29.

For those wanting to donate something other than money, Hendricks said to reach out and they can figure something out that is within guidelines and restrictions.

Hendricks said she also wants those who are receiving the grocery cards to know that delivery might look different this year due to limitations on volunteers and time. And those receiving cards must include a phone

number for the person dropping it off, whether it be their own number or a neighbour's.

She needs numbers because in the past, volunteers have had trouble finding homes and have had no phone number to call and check with.

The deadline for grocery card requests is Dec. 11 and the tentative delivery date is Dec. 17.

Christmas decorating contest to light up Carman



STANDARD PHOTO SUBMITTED

The Dufferin Historical Museum is hosting a Christmas yard decorating contest for Carman residents.

By Becca Myskiw

Carman will be lit up this year if not in spirits but definitely with lights.

The Dufferin Historical Museum is hosting a Christmas yard decorating contest in lieu of their annual Christmas event. The event usually has a fully decorated museum host wagon rides around town, crafts, and entertainment. Museum director Trish Aubin said they've had to cancel the beloved event due to COVID-19, but they're glad they can keep the normalcy of the decorating contest.

The contest started two years ago and required households to enter if they wanted their home to be judged. This year, however, Aubin said there will be no entry needed.

Basically, anyone in Carman who

wishes to enter just has to decorate their home. During the first two weeks of December, the Dufferin Historical Museum board will go around town individually and judge each house.

This contest is a way to keep spirits up and is an inexpensive activity for the family to do together, said Aubin.

"We're still a community," she said. "We still want to support each other. Hopefully next year we can get back to a little bit of normal."

She said she hopes more houses will be decorated this year as most people have more time at home to do it. The decorations and lights, she said, will brighten the town and it's mood.

There will be prizes for the houses that place first and second best. Aubin said she's still unsure of how they'll get the prizes to each household, but it will be contactless.



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Survey finds shopping local is important to Canadians this year

By Becca Myskiw

New survey results from retailer Giant Tiger show Canadians plan to support local this holiday season while finding affordable ways to do it.

Giant Tiger put out a survey to Canadians to find out how they're choosing to shop for Christmas this year. Of the survey's findings, a few stood out, one of which being that 84 per cent of those who took the survey said they think supporting Canadian retailers is more important since the pandemic.

Carman's Chelsea Kozak has always done 100 per cent of her shopping locally. This year, she said, is no exception — if anything, she's more encouraged to buy gifts from Carman retailers.

"If we don't support [local] then they won't be here," she said. "It's really as simple as that."

Tamera Bell also from Carman agrees. She said tangible items aren't the most important part of Christmas for her family so they do a lot of home-

made gifts. But not everything can be homemade, she said, so she plans to take to her computer to get the rest of her shopping done.

On a typical year, Bell would start doing her shopping at the annual craft sale, but as that was cancelled, she's been calling her favourite vendors instead. That way, she's still supporting them while getting the gifts she wants to.

Once she's done with the craft sale items, Bell would usually go to local shops like Knockabouts or Evensong — and she's still going to do that, but she's going to do it through their on-line shop or by sending them messages on social media.

Bell said if she can't get actual items as gifts, she'll get things like gift certificates for an oil change or new winter tires.

"We're really fortunate in Carman to have all of what we have," she said. "Things I can't get in town or can't order — that's when I'll branch out."



STANDARD PHOTO SUBMITTED

Knockabouts is one of several Carman businesses who are now able to sell their product on-line with curbside pickup.

Wayne Nussey said around 90 per cent of his Christmas shopping will be done online from larger retailers due to the pandemic. His family is trying to stay as safe as they can, but the rest of the things they buy will be all local if possible, he said. Other key findings of the Giant Tiger survey were Cana-

dians are looking for affordable ways to holiday shop and majority agree health and safety is one of the most important considerations while shopping in-store. Though online shopping is preferred by most Canadians, only three per cent plan not to shop in-store this holiday season.

Manitoba bridge grant provides \$5,000 in protection to businesses and organizations

Submitted by Manitoba government

The new Manitoba Bridge Grant will provide \$5,000 upfront to businesses, not-for-profits and charities directly

impacted by the restrictions under the #RestartMB Pandemic Response System, Premier Brian Pallister announced on Nov. 10.

ENTERING IN

He was seventeen when Nancy's dad left the small west coast farm to enlist for the war. Adventure and the sense that "it was the right thing to do" found him on a supply ship, and eventually a Corvette patrolling the waters of the great Atlantic. Leaving behind his sisters and widowed mother, he never anticipated what he was about to experience. The exposure for a then young boy was overwhelming as he witnessed things that the innocence of youth should never see. He talked about it when you asked him, but he seemed to pull back when the dreads of war got too vivid. Maybe when he exposed his heart and deep emotion, he risked that others may not fully appreciate that depth of trauma and pain. How could anyone fully appreciate it unless they were there? He came to visit us in Calgary for a couple of weeks and one evening we took him to visit an elderly friend for tea. Mrs. Milroy had

been a nurse in England during the war and eventually the conversation came around to those times. Within seconds they realized that she had nursed at the same hospital and likely the same floor and ward where he visited his closest comrade who had lost his leg from a mortar blast. Immediately he burst into tears. Finally, someone who could "enter in" and understand the pain and trauma that laid at the depths of his being. Someone who had heard the same sounds and smelled and tasted the same sulphur air. There was something about that evening that made us increasingly thankful for those who risked and lost lives so that we could know the freedom we enjoy today. It was in later years that Dad travelled to Europe to remember the now famous beaches and hillsides where battles forged freedom for countries and nations. Considering this, my mind cannot help but think of a hill called Calvary where a battle was fought, not for nations and countries, but a battle to free and redeem eternal souls. This was one singular final battle that conquered for all of mankind, the victory that we so desperately needed over sin, hell, and the grave.

Christ's cry from that cross, "It is Finished", completed the work necessary to forgive all of mankind's sin and provide a way to eternal life. 1 Peter 2:24 reminds us, "Who his own self bore our sins in his own body on the tree, that we, being dead to sins, should live unto righteousness: by whose stripes (wounds) ye were healed." Death by way of a Roman cross was a horrific, torturous death. Romans 5:10 reminds us that when we were his enemies, we were reconciled to God by the death of his Son. I cannot help but think that God gets great pleasure when we attempt to "enter in" with hearts of gratitude and appreciation, for what his Son, on the cross, accomplished on our behalf. Thanks be to God for his unspeakable (or indescribable gift). 2 Cor 9:15

Ron and Nancy Burley www.sermon4u.com

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"Our priority since the beginning of the pandemic has been to protect Manitobans, and our current focus is to do so by getting COVID-19 under control and limiting the community spread of this deadly virus," said Pallister. "We recognize that Manitoba businesses, not-for-profits and charities have made and continue to make sacrifices to protect the health and safety of our province. We want to help them make it through this critical time in our fight against COVID-19 and bridge to the future by providing relief from the financial challenges created by public health orders."

The Manitoba Bridge Grant will provide an immediate one-time payment of \$5,000 to small and medium-sized businesses, not-for-profit and charitable organizations that were directly ordered to temporarily cease operations or close their publicly accessible physical locations by Manitoba COVID-19 public-health orders in effect on Nov. 12. This includes restaurants, bars, beverage rooms, brewpubs, microbreweries, distilleries, casinos, recreation and sport facilities, museums and galleries, theatres and concert halls, as well as organizations like charities, not-for-profits and faith-based organizations that have been adversely impacted.

The premier noted the province is able to shift \$100 million from other programs that have run their course as new needs emerge based on the latest restrictions and the province will seek supplemental funding if more funding is required.

"Organizations required to close have identified an urgent need for financial support as they lose revenue and struggle to make rent payments, avoid staff layoffs, find new ways to safely offer services and pay for products they ordered prior to the mandated restrictions and closures," said Pallister. "We are building upon the generous support system we've created to offer Manitobans the right program at the right time. Right now, the most important thing we can do to help our small businesses is to reduce our COVID-19 cases."

The Manitoba Bridge Grant has the capacity to be extended automatically Jan. 1, 2021, to provide an additional \$5,000 to each organization should these public health orders remain in place. If required, the province would automatically process the second payment at that time with no further actions required from applicants. A January payment would increase the program total up to \$200 million for impacted businesses.

In May, the province launched the Manitoba Gap Protection Program to provide \$6,000 to businesses that fell into gaps in qualifying federal support programs. The program has paid out approximately \$60 million to 9,800 businesses in Manitoba. Intake is now closed and the province continues to review and process the applications it received. Pallister announced the program has been converted from a forgivable loan to a grant, meaning

Continued on page 5

Canadian Armed Forces ask for holiday greetings

Submitted by Cathy Coss

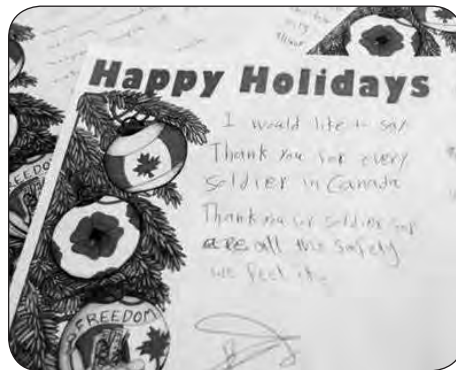
Many Canadian Armed Forces (CAF) members deployed abroad will not be home with their families this holiday season, and one official CAF social media account has a simple request.

The popular Canadian Forces in the US Twitter account put out a request for holiday greetings that can be sent to CAF members abroad.

"Many of us will spend the holidays with our families. Many of us will not. It would mean a great deal to us if you sent them a greeting," the message said. Canada Post is continuing with free delivery of letters and parcels to deployed troops from their family and friends during the 2020 holiday season, but you can also send a greeting card or letter to any CAF member if you wish, though you will require postage in that case.

Simply mail a stamped letter or card to: Any Canadian Armed Forces Member, PO Box 5004 Stn Forces, Belleville, ON K8N 5W6

These envelopes may only contain



Letters must arrive by Dec. 9.

correspondence. No other items can be mailed to the "any CAF member" address. Packages containing anything else will be returned to you at your expense, the government says.

You can also specify a specific mission or region to send your letters or cards.

Schools, groups, businesses and associations may send cards and letters bulked in a parcel to "Any Canadian Armed Forces Member". The parcel is not to contain any other item other than correspondence and requires



STANDARD PHOTO SUBMITTED

The Canadian Forces are hoping that their troops posted over seas can receive letters to brighten their spirits during the holidays.

postage.

Christmas cards typically need to arrive by Dec. 9 in order to be shipped in time for Christmas, but they will continue to be accepted and mailed afterwards too, and for other holidays,

the CAFinUS told CTV News.

"It really would mean a lot to them," the CAFinUS account added. You can find more information about how and where to send items to CAF members on the government's website.

> BRIDGE GRANT, FROM PG. 4

recipients no longer have to repay the province if they received federal COVID support. This will free Manitoba businesses that received this grant to apply for the wide range of federal support programs currently available including the federal wage supports and commercial rent assist programs.

In the spring, the province also announced three wage subsidy programs and is currently reviewing applications worth an estimated \$46 million. The Back to Work This Summer and Summer Student Recovery Jobs programs concluded in September, while the Back to Work in Man-

itoba Wage Subsidy Program has an application deadline of Dec. 1. The province will now begin providing immediate, early cash advances to employers that have applied for the Back to Work in Manitoba program for \$1,500 per worker hired, and expects approximately \$15 million of immediate cash-flow supports to start to flow into the hands of existing applicants within the next two weeks. Applications received between now and Dec. 1 will continue to be processed.

Pallister said the province is asking business groups for input on long-term recovery funding to encour-

age the long-term sustainability and adaptation of Manitoba businesses coming out of COVID-19. He invited organizations such as the Manitoba Chambers of Commerce and Economic Development Winnipeg to provide a detailed plan to government in January and committed to initial supporting funds of up to \$50 million.

"We appreciate the measures the provincial government is taking to provide immediate financial support funds to businesses that have been forced to close as a result of COVID-19 public health measures," said Chuck Davidson, president and CEO, Manitoba Chambers of Commerce.

"Many Manitoba businesses are

going through a very difficult time as a result of the pandemic," said Dayna Spiring, president and CEO of Economic Development Winnipeg (EDW). "Businesses need help now and we know the recovery is going to take time. At EDW, we look forward to working with the provincial government and the Manitoba Chambers to create a program that is impactful and will assist our business community in weathering the storm."

The new Manitoba Bridge Grant application portal will be live Monday, Nov. 16 through www.manitoba.ca/supportsforbusiness. The deadline for applications is Dec. 15.

letter to the editor

Letters to the Editor:
letters@carmanstandard.ca

The sky is the limit for 4-H

On Nov. 4, I rose in the house to celebrate the 4-H Program in Manitoba on Show Your Colours Day. November has been proclaimed 4-H month to recognize the programs long-standing success and its impact on youth and communities.

From the beginning of the Canadian 4-H movement in Roland Manitoba in 1913 to today, the 4-H program has helped young people develop their individual skills. Building skills that nurture leadership and service to community through collaboration, diversity and understanding is at the heart of the 4-H program.

It has evolved from a rural-based farm and home program to a wide-ranging selection of projects. While beef and horse clubs still abound across Manitoba, there are now hands on projects like food preservation, starting a business, small machines, fitness and so much more.

Of course, 4-H would not be complete without the nerve-wracking communications competitions but this is more than offset by honing critical public speaking skills, not to mention the travel opportunities across Canada and around the world. This is yet another example

of the leadership qualities young people learn in the 4-H program.

Our government is investing \$1 million to establish a new 4-H Manitoba Trust Scholarship Program that will provide post-secondary scholarships to current and former 4-H members beginning in 2021.

On a personal note, my wife Di- anne and I were both involved in 4-H clubs as youth and spent more than 10 years as leaders as our family was in a 4-H beef club. To watch young people grow and mature in the 4-H program is such a rewarding experience.

Just as 4-H started out 107 years ago in rural Manitoba, the sky is the limit

for 4-H to continue expanding into urban and northern communities. The program fosters responsible, caring and contributing community leaders and we need to keep encouraging that right across our great province.

Thank you to the 2000+ Manitoba 4-H members and the 600+ volunteer leaders who pledge:

My head to clearer thinking
My heart to greater loyalty
My hands to larger service
My health to better living
For my club, my community, my country and my world.

Sincerely, Blaine Pedersen
MLA for Midland

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getheard

EDITORIAL > VIEWPOINTS > LETTERS

Clarification from past editions

Staff

On the front page of the Nov. 19 edition of *The Carman Dufferin Standard* photo credit should have been given to Bev McLean. The cutline also should have said the photo was taken at the pre-recorded service not RemembranceDay.

The *Standard* apologizes to Bev and

appreciates her contributions to recording the community's history.

Staff

In the Nov. 12 edition of the *Carman Dufferin Standard*, we published an article titled, "Carman RCMP respond to drowning on Boyne River", that reported on a possible drowning of a Carman man.

Judy Saunders-Penner contacted the *Standard* last week to clarify that her husband, Albert Penner, did not die due to drowning. She said Albert died of a brain bleed. The 75-year-old man was out burning garbage in a burning barrel by the river bank when the brain bleed happened, causing him to fall into the river.

letter to the editor

Letters to the Editor: letters@carmanstandard.ca

What are COVID-19 restrictions based on?

Are COVID19 cases without context driving restrictions and are they inflated?

Virtually every issue of *Carman Dufferin Standard* since its start in May has written about the Chinese Communist COVID-19. Understandable, considering the global upheaval of this pandemic.

Western governments like to drive policy and scare the population by case numbers.

By Sept. 2 Ireland's death count due to the virus was 1,777 people out of five million population. The public sees that figure, not that 1,677 of them had pre-existing conditions and only 94 of them ended up in the ICU and that the age of death was two years above life expectancy. Did it justify locking down and destroying an economy over merely 100 deaths in six months?

Across the West the average age of death from this virus is either at minimum equal to that nation's life expectancy or higher. In November 1-7 here in Manitoba 85 per cent of hospitalizations due to this virus has at least one underlying condition.

Under British government guidance of how to fill out the cause of death section on a death certificate,

if a patient had "symptoms typical of COVID-19 infection but the test result has not been received, it would be satisfactory to give 'COVID-19' as a cause of death." Inflating the numbers?

The US instructions state: "COVID-19 should be reported on a death certificate for all decedents where the disease caused or assumed to have cause or contributed to the death." The word 'assumed' is open to abuse.

Lombardy region in Italy had a massive outbreak in the spring. Medical authorities made detailed case examination of a sample of 355 COVID-19 "presumed" deaths in that region and found that the mean age was 79.5 years. "In this sample, 117 patients (30 per cent) had ischemic heart disease, 126 (35.5 per cent) had diabetes, 72 (20.3 per cent) had active cancer, 87 (24.5 per cent) had atrial fibrillation, 24 (6.8 per cent) had dementia, and 34 (9.6 per cent) had a history of stroke. The mean number of pre-existing diseases was 2.7. Overall, only three patients (0.8 per cent) had no diseases." So, 99.2 per cent had other serious illnesses.

Forty-eight-thousand-three-hundred students at 37 American Uni-

versities caught the virus, only two hospitalizations and zero deaths. Yet 1,800 University students die from alcohol poisoning each year.

The *New York Times* had an article which stated, "The standard tests are diagnosing huge numbers of people who may be carrying relatively insignificant amounts of the virus....most of these people are not contagious." A PCR test is the most common test to find COVID-19. Too many times a positive test results that in reality the presence of the virus is too low to be problem or it's clinically insignificant. The article shows that roughly 90% of the positive cases should be negative. So, instead of 45,604 new cases nationwide on the day before print is what the NYT found, the real number according to the article should only be roughly 4,500 new cases that same day. At a news conference in the Netherlands, Dr Elke De Klerk complained that false positive PCR tests number between 89 to 94 percent of all tests that come up as positive. Talk about a massive fraud we are being told about the severity of the virus, like tenfold or so.

Tragically, restrictions are driven too often by total case numbers without context (e.g. asymptomatic) and bogus inflated numbers. The carnage to our economy and society is worse than the disease.

- Stanley Reitsma, Carman

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Manitoba's active COVID cases hits 8,498

By Ashleigh Viveiros

As Manitobans adjust to the increased COVID-19 restrictions rolled out last week, our province's case numbers continue to grow.

Public health officials announced 546 new cases on Monday to bring the total number of lab-confirmed cases in Manitoba to 14,087. That's an increase of 2,748 cases over the previous seven days.

At press time, Manitoba had 8,498 active cases of the virus and 5,353 recoveries. There were 296 people in hospital, 52 in intensive care.

Our five-day COVID-19 test positivity rate was 14 per cent.

Officials announced seven additional deaths Monday, bringing the province's death toll to 236.

"[In] just 23 days we've had 161 deaths related to COVID-19. It might be easier to just think of these as numbers, but we all know these are Manitobans, these are people who were loved, who are missed," said Dr. Brent Roussin, chief provincial public health officer. "If we think about all

of these deaths, consider how many Manitobans are affected by this. How many loved ones, family, friends are missing these people now."

Last Friday, the province introduced additional pandemic restrictions in a bid to slow the spread of the virus, including prohibiting Manitobans from hosting non-essential guests in their homes, limiting public gathering sizes to five people both inside and outside, and shutting down the sale of all non-essential items in stores (online and phone sales of non-essential items are allowed for delivery and pick up).

It will be some time before the effects of these restrictions are fully felt, but Roussin did share a cautious note of optimism.

"We have fewer numbers of contacts per case right now, which can certainly be an early indicator that our

restrictions are having their intended benefit," he said.

"Again, the message right now at this critical point is to stay home," Roussin stressed. "We all just need to stay home as much as possible."

Manitoba's health-care system is under serious strain right now, he added, and only by stopping the upward trend in cases will we be able to alleviate that strain.

"We see our health-care system, it's being pushed right to its capacity right now, and we can't expect the number of cases we're seeing right now and the number of deaths we have to report every day as our norm. We have to do better."

Shared Health chief nursing officer Lanette Siragusa noted that 96 of Manitoba's 103 ICU beds were full on Monday, more than half with CO-

VID-19 patients. Forty-three of the 79 people on ventilators at the start of the week were COVID-positive.

Siragusa pointed out that the COVID patients represent all ages.

"While many people envision the elderly in our hospitals, and they certainly are there, specifically in our ICU, we also do have young children, teenagers, and a number of people in their 20s and 30s," she said. "We are all susceptible to this virus and we need all need to be diligent and careful during these times."

REGION'S NUMBERS ON THE RISE AS WELL

Winkler-Morden-Stanley's active case count jumped from 77 a week ago to 133 on Monday (Winkler leading the way with 85 cases, Morden at 36, and Stanley at 12).

Carman was at 14 active cases at the start of the week, Altona had 65, Morris is at 19, and Lorne/Louise/Pembina area is at 18 active cases.

**"THE MESSAGE
RIGHT NOW AT
THIS CRITICAL
POINT IS TO STAY
HOME."**

Province tightens restrictions to reduce social contacts

Submitted by Manitoba government

Updated public health orders came into effect Nov. 20 to further limit residential gatherings and retail operations to help halt the spread of COVID-19 and protect Manitobans, Premier Brian Pallister and Dr. Brent Roussin, Manitoba's chief provincial public health officer, announced last Thursday.

"The public health orders introduced when Manitoba moved to Critical (red) on the #RestartMB Pandemic Response System were the most restrictive we had introduced since the beginning of this pandemic," said Pallister. "However, despite those orders and strong recommendation from Dr. Roussin to 'stay home' at this critical point in our fight against COVID-19, too many Manitobans are gathering or shopping for non-essential purposes and creating a greater risk to public health. We are now at a point where even tighter restrictions are needed to significantly limit social contact in order to protect one another."

The updated orders will further restrict gatherings at private residences, including a home, cottage or other vacation property, with some exceptions to allow child-care, health-care and home care services, tutoring services, construction or repairs, or to respond to emergencies. In addition, exceptions will be made for those who live on their own to have one other person

visit their home.

In addition, people are prohibited from assembling in a gathering of more than five people at any indoor or outdoor public place including the common areas of a multi-unit residence, with the exception of a health-care facility or critical business that adheres to health protection measures. These measures are intended to allow for weddings, funerals and baptisms to take place with a capacity limit of five people. The province also recognizes the significant physical and mental health benefits from outdoor activities.

A retail business may open but may only sell essential items in person, and must ensure compliance with capacity limits (25 per cent the usual capacity of the premise or 250 people, whichever is lower) and implement measures to ensure physical distancing. Retailers can continue to sell essential or non-essential items online, by telephone or by remote means for delivery or curb-side pickup.

A retail business may open but may sell only essential items to members of the public who are shopping in person at the business. No later than 12:01 a.m., Nov. 21, 2020, the operator of a retail business must ensure that:

- non-essential items are removed from areas of the business to which members of the public have access,
- members of the public are physi-

cally prevented from gaining access to non-essential items at the business, and

- signs in the business or stickers on items in the business clearly identify non-essential items that cannot be purchased by members of the public at the business.

The operator of a retail business must:

- establish a system to ensure compliance with the capacity limits, and
- provide proof the capacity limits have not been exceeded on request from a person authorized to enforce these orders, at the time the request is made.

Retailers are not prohibited from selling essential or non-essential items online, by telephone or by remote means for delivery or pick up.

These retail restrictions apply to businesses that are not addressed in Schedule A of the public health orders. For example, liquor and cannabis stores may continue to open and sell products.

Other essential items are set out by the orders and include: food, beverages and food preparation products; personal care products such as soap and dental care products; health-related products such as prescription drugs and vitamins; mobility or assistive devices; baby and child-care accessories such as diapers and formula; household cleaning

products, safety devices, batteries and lightbulbs; outdoor winter apparel such as jackets and boots; personal protective equipment for the workplace; pet food and supplies; postage stamps; cellphones and cellphone accessories; parts and supplies for all types of motor vehicles and watercraft; major household appliances; hunting, fishing and trapping supplies; tools and hardware; materials for home maintenance, repair or construction; and property maintenance products such as shovels.

Non-essential items refers to any good and products not set out in the orders. This includes jewelry, flowers, perfume, consumer electronics, sporting equipment, books and toys.

"The current trend of COVID-19 cases and wide-spread community transmission is unsustainable and causing significant strain on our health-care system," said Roussin. "I can't stress enough that Manitobans need to stay home in order to protect themselves and their loved ones, and halt the spread of this deadly virus. These new restrictions will help limit social contacts and the opportunity and motivation for Manitobans to leave their homes for non-essential purposes."

The province recently announced a number of increased enforcement measures that will help uphold these

Continued on page 8

Chainsaw safety workshop comes to Roseisle

By Becca Myskiw

A recent basic chainsaw operation workshop in Roseisle taught people how to safely work the chained machine.

On Oct. 24, 12 people showed up to learn about the topic from licensed arborist Jake Goertzen. The Pembina Valley Watershed District (PVWD), the Manitoba Forestry Association (MFA), the Redboine Watershed District (RWD), Harvest Moon Society (HMS), and the Pumpkin Creek Ski Club (PCSC) hosted that workshop and another on Oct. 17.

Justin Reid from PVWD said the workshop gives owners a chance to ask questions they wouldn't otherwise get the answers to.

Goertzen said he also did a workshop last year along with the two this year and the interest seems to be growing.

"Each time it's getting better," he

said. "The people are very responsive."

He said he starts each workshop going over the proper personal protective equipment (PPE) each person using a chainsaw should wear. He then goes into the safety aspect of operating the machine, then talks about the four different ways of felling a tree.

Felling a tree properly requires the correct stance, dealing with hazards, assessing each situation, and looking for powerlines or buildings. Weather conditions also determine whether or not using a chainsaw is safe, said Goertzen.

"If it's really windy, I always tell people, 'if you're not sure what's going to happen with the tree, walk away. Put your saw in the truck and go home,'" he said.

Goertzen ended his workshops with operation of the actual saw, maintenance on it, how to hold it, and how to assess a dull chain, then sharpen it safely.



STANDARD PHOTO SUBMITTED

Local licensed arborist Jake Goertzen gave a chainsaw workshop in Roseisle.

Workshops like this one, he said, show people how to safely use a common dangerous machine with a sharp chain.

"It's very important," he said. "A chainsaw can be a deadly, deadly tool if you don't use it properly."

Province announces 2020 construction awards

Submitted by Manitoba government

The Manitoba government announced its 2020 construction awards at the Manitoba Heavy Construction Association's (MHCA) virtual annual general meeting, Infrastructure Minister Ron Schuler announced Friday.

"The annual construction awards are a 30-year tradition that was established to provide the industry with formal recognition for its fantastic work," said Schuler. "It's important to recognize the hard-working people that keep our infrastructure going even during these difficult times. Their work ensures that our trucks keep moving goods on our highways, that roadworks are maintained for essential workers to get to their jobs, and that our communities have access to safe and sustainable infrastructure."

Each year, projects are submitted for seven different construction categories. The projects are evaluated on a number of different criteria including

quality of work, adherence to contract specifications and design criteria, complexity of project, and being on time and on budget.

The 2020 winners in their respective categories are:

- Grading: Earthmax Construction Ltd.
 - Location: Rural Municipality (RM) of Grahamdale
 - Project: Lake St. Martin Outlet Channel Access Road.
- Paving: Maple Leaf Construction Ltd.
 - Location: RM of Roland, RM of Grey and RM of Dufferin
 - Project: Paving on Provincial Trunk Highway (PTH) 3.
- Special Projects: Maple Leaf Construction Ltd.
 - Location: RM of Woodlands
 - Project: Paving and shoulder work on Provincial Road (PR) 227.
- Urban Works: Nelson River Construction
 - Location: City of Winkler

- Project: Concrete reconstruction (twinning) including land drainage systems, sidewalks and traffic signals on PTH 32.

• Major Structures: M.D. Steele Construction Ltd.

- Location: RM of West St. Paul
- Project: Structure at Grassmere Drain on PTH 9.

• Minor Structures: Coco Paving (Canada) Inc.

- Location: Grandview Municipality
- Project: Reinforced concrete box culvert at Munson Creek on PTH 5.

• Water Management: WBS Construction

- Location: Town of Morris
- Project: Pump station and gravity outfall at the Morris Ring Dike.

"The long history of these awards shows the strength of the working relationship between Manitoba Infrastructure and the heavy construction industry," said Chris Lorenc, president, MHCA. "The Highways Capital program runs by annual budgets, but

it is this relationship of trust and respect between our industry and the department that ensures the program rolls out successfully, each year."

In addition, the province also released the 2021-22 fall advertising schedule for construction, engineering service provider and material supply tenders for projects across the province. The 2021-22 tendering list includes projects such as intersection improvements at the Trans-Canada Highway and PTH 16, upgrading 61 km of PTH 59 to improve trade from the U.S. border to PTH 52, and upgrading 91 km of PTH 23 to remove spring road restrictions. Other work includes surfacing, grading, structures, intersection improvements, culverts and dust control.

To learn more about Manitoba Infrastructure's construction projects, visit www.gov.mb.ca/mit/. To view the 2021-22 fall advertising schedule visit www.gov.mb.ca/mit/contracts/index.html.

> MORE RESTRICTIONS, FROM PG. 7

new orders including a contract with G4S Canada to boost COVID-19 enforcement efforts to help protect Manitobans and ensure there are consequences for those who disregard public health and emergency orders.

Provincial employees are also dedicated to public health enforcement across the province including police,

environment and conservation officers, public health and Liquor, Gaming and Cannabis Authority inspectors, municipal bylaw officers, and security officers.

In all, almost 3,300 personnel across various enforcement agencies are empowered to enforce public health orders including the RCMP, municipal

police agencies, the Health Protection Unit, Manitoba Conservation and Climate, Workplace Safety and Health, and the Liquor, Gaming and Cannabis Authority.

Manitobans are encouraged to contact the province's enhanced tip line to voice their concerns and share information about possible breaches of public health orders.

Manitobans can report compliance

and enforcement issues by visiting www.manitoba.ca/COVID19 and completing the reporting form, or by calling 204-945-3744 or 1-866-626-4862 (toll-free) and pressing option three on the call menu. Since April 9, there have been more than 13,500 calls from citizens to report concerns.

For up-to-date information on COVID-19 in Manitoba, visit www.manitoba.ca/COVID19.

Local community foundations joining forces

By Lorne Stelmach

Five community foundations in the region are taking a collaborative approach that they see helping them advance their collective cause.

For the next five years, the foundations in Morden, Morris, Plum Coulee, Miami, and Pembina-Manitou will jointly benefit from the expertise of a shared staff person to help support their work and their communities.

Taking on the role in the pilot project is Morden Area Foundation executive director Lynda Lambert. She sees it as a unique and innovative approach to advancing the community foundation movement.

"I think it's absolutely awesome," said Lambert. "I simply love Manitoba, and it absolutely thrills me to be part of the community foundation movement. Through the combined efforts of these participating community foundations, we are building a stronger south central Manitoba for current and future residents."

Lambert will still devote three days

a week to Morden but now will also spend half a day each working for the other local foundations.

The foundations are pooling their financial resources and, through a \$10 million Endow Manitoba trust funded by the provincial government, are able to employ Lambert in the role full-time. Her salary is paid half by Endow Manitoba and half by the foundations.

Having a dedicated staffer will allow the volunteer board and committee members to focus their limited time on other priorities, explained Lambert.

"They were starting to find that for some of the smaller foundations that don't have any administrative help, the boards are doing all the work," she said. "Now, if I can help them, that will hopefully alleviate more stress so they can get back to focusing on what's important ... growing their funds."

"It turns out they're all kind of in the same space where they're needing bylaws and policies looked at and

updated, and they're needing better procedures in place for their granting," Lambert added. "They're all kind of in the same place, so that's exciting ... they can all learn from each other and grow together, and they will all be on the same page."

It's a big step forward for the operation of regional community foundations, say local reps.

"The Plum Coulee Community Foundation has created many wonderful opportunities in our local region thanks to guidance from talented community builders in the foundation movement," said Heather Unger, Plum Coulee Foundation board chair. "Endow Manitoba reached out to us with the potential to take our foundation to new heights. We know from past experience an employee's focus is highly beneficial. We look forward to this initiative and to working with Lynda."

"Bringing us all together under the leadership of Endow Manitoba can only make us stronger and more suc-



Lynda Lambert

sense to share operational expertise and best practices so the community foundation volunteers can get down to what they do best: developing ways to help their communities thrive."

Province names more than 7,000 geographical features after Manitoba's fallen soldiers

Submitted by Manitoba government

In honour of Manitoba's fallen soldiers who served in the First World War, the Manitoba government has commemoratively named 7,764 geographical features in the province, Agriculture and Resource Development Minister Blaine Pedersen announced last week.

"It's important that we honour those Manitobans who sacrificed their lives for our country in the First World War," said Pedersen. "In addition, the Manitoba Geographical Names Program is currently engaged with the Geographical Names Board of Canada to ensure all of these names are

also transferred into Canada's Geographical Names Data Base."

These new commemorative names add to the more than 4,200 lakes, islands, bays and other geographical features named to honour fallen Manitoba soldiers who served from the Second World War to the present day.

"Ahead of Remembrance Day in a year like no other, preserving the names of our brave men and women along with their stories will be a lasting legacy resulting from the commemorative naming of these geographical features," said Jon Reyes, Manitoba's special envoy for military

affairs. "I am proud of our Manitoba government and those who provided input into the project so their names will be remembered forever throughout the province."

In 2016, the Manitoba government launched the geographical naming project to honour formally the men and women from Manitoba who lost their lives while serving Canada in the First World War. The project was open for comment on EngageMB and more than 1,000 individuals participated in the geographical features proposed for naming, the minister noted.

To access a copy of the geographical features named, Google Earth needs

to be downloaded, then visit:

http://mli2.gov.mb.ca/geognames/kml_files/Manitoba_WWI_Commemorative_Names.kmz.

For inquiries regarding the commemorative naming of geographical features to honour those who made the supreme sacrifice including ordering a commemorative name certificate, contact the Manitoba Geographical Names Program at (toll-free) 1-800-214-6497 or visit https://gov.mb.ca/forest/land-management/geographical_names/index.html.

GPAC and Boyne regional Library team up to showcase local art

By Becca Myskiw

The Golden Prairie Arts Council (GPAC) and the Boyne Library have teamed up to feature local artists and their one-of-a-kind creations.

It's a project called "The Library," which is a fundraiser for both GPAC and the library. Local artists can enter a piece of artwork that will be displayed at the Boyne Regional Library from March to December of next year. Six artists will be chosen by random draw and will be compensated \$500 each for their piece.

Pieces are sponsored by local businesses including Royal LePage Legacy,

Newman Hand Insurance, MMJS Law offices, and Owen Farms Ltd. Artists who wish to enter do not have to be a member of GPAC, but they do have to reside in the catchment area of Carman, the RM of Dufferin, Thompson, Roland, and/or Grey.

In December 2021, tickets will be sold for people to win the artwork and ticket sales will be donated to the two organizations.

Marla Hasell of GPAC said the idea came when the newly renovated library had an interest in showing original art on their walls. Heida Ruf had had painted the library before the up-

grades and GPAC purchased it, then donated it to the library.

Then, this project grew and Scott Johnston of the GPAC board went out to businesses asking about sponsorships.

"The artists are paid and two local non-profits can benefit as well," said Hasell.

She said supporting this initiative supports local artists and develops community partnerships.

"Giving everyone the opportunity to own an original piece of artwork that they might not otherwise be able to budget for also brightens the spirit of

the community," she said.

Hasell hopes this opportunity draws in anyone who might be interested. She said the chance of compensation and having their work displayed publicly for almost a whole year is a great incentive to showcase the talent this community holds.

Other than living in the area, there is no criteria for entering artwork. All applications must be submitted to GPAC by Friday, Dec. 11 to have a chance at being selected. As the exhibit's doors are closed, Hasell asks artist to submit through email or standard mail.

Elm Creek Students eager to use new curling brooms

By Becca Myskiw

An Elm Creek School teacher has raised money for new curling brooms and is now waiting for the chance for students to use them.

Teacher Val Esau went to the local curling rink in the fall, thinking 2020 would be the year to get young people interested in curling. The students can't use the gym, but they can use the ice at the curling rink, and Esau was ready to take advantage of that.

At the rink, however, she noticed most of the curling brooms weren't any good. So, she drafted a letter, sent it out, made a post on Facebook and had more money than she needed in no time.

Esau did her research and eventually landed on Asham in Winnipeg, who gave her a great discount. With over \$2,700 to spend, she bought 20

curling brooms, 10 sliders, and four sticks — now she has \$1,700 left that she hopes to use for more equipment upgrades in the rink.

"Unfortunately, in code red we can't go curling right now," said Esau. "But we're hoping for sure by right after Christmas to be able to go."

She's told the students the good news and they're excited. The school has a few in-house curlers, but being able to show new students the game is what Esau hopes to do.

In the meantime, she's trying to get ice in on the tennis court at Elm Creek School so the students can play broomball on it.

"We're hoping to do some of those things outside to encourage kids to be outside and get fresh air," she said. "But when it's freezing cold, it's nice to be able to go to the rink."



STARND PHOTO BY VAL ESAU

Elm Creek Cobras, left to right, Liam Peadson, Bryn Reimer, Zoe Schmidt, Piper Janzen and Ashton Dawydiuk stand with the new brooms.

Red River College to train students to help in care homes

By Standard staff

Winkler is one of five communities selected to offer a new, accelerated training program being launched to get more support into Manitoba's personal care homes.

Health Minister Cameron Friesen announced last week that the provincial government is teaming up with Red River College to roll out a COVID-19 health-care support worker micro-credential.

"Ensuring the appropriate care and support is available to residents of Manitoba personal care homes is a top priority as we see the strain that COVID-19 is placing on personal care home workforce," Friesen said in a news release. "We must do everything possible to ensure we have staff to support the care needs of residents in our long-term care homes. This

requires an immediate increase in the available workforce and this new training program addresses this goal."

RCC will be offering the week-long program to students in Winnipeg, Selkirk, Steinbach, Winkler, and Portage la Prairie starting Nov. 30. They're also exploring expanding it to additional communities in rural and Northern Manitoba.

The condensed program will train students to work as uncertified health-care aides (UHCAs) who will be able to support members of resident care teams in personal care homes, assisting them under the supervised of a manager or nursing supervisor. Duties may include resident observation, companionship, redirection, stocking of supplies, and more.

"As part of our continued efforts, we've established a Rapid Execution

and Deployment Team that will continue to create new and innovative solutions to offer our expertise, facilities, and network of campuses to support all Manitobans in response to COVID-19," said Fred Meier, RRC president and CEO. "I am proud of what we've been able to accomplish to aide in our provincial response, and I want to commend our staff, faculty and instructors for continuing to step up and support our communities."

The course will include a combination of virtual and in-class education and consists of five days of theory offered virtually and two days of in-person skills education.

The first graduates will be ready to be deployed as early as Dec. 8.

Eligible students must be over the age of 18 and possess a minimum of a Gr. 10 education. Experience in direct

care is not a pre-requisite, and the course is being offered tuition-free with a commitment to provide service in a personal care home for a period of three months following completion.

Interested individuals must apply to the COVID-19 casual pool and select the location where they prefer to complete the training.

Employment as UHCAs is also available to first- and second-year students in a health sciences faculty and programs, without the requirement for additional education. Students will be hired directly into the COVID-19 casual pool and assigned to a personal care home.

For more information about the micro-credential and to apply, visit sharedhealthmb.ca/covid19/providers/jobs/.

This week in review from 100 years ago

(This feature will inform readers of a condensed version of events that were in print in the Dufferin Leaders of 1920, 1945 and 1970).

November 25, 2020

The L.O.B.A. will hold a sale of work and home ooking at Raymond's

Store, at 3 o'clock ,and will serve afternoon tea, on Saturday, Nov. 27.

Court Boyne No. 215, C.O.F., will

hold their regular monthly meeting in the S.O.E Hall, Friday evening, Nov. 26th, at 8 o'clock. All members are requested to attend. Special business and nomination of officers.

A dance will be given by the Carman Hockey Club in the Memorial

Hall, Friday evening, Nov. 26th, under the auspices of the Carman Athletic Club. Gents, \$1.00; ladies, 50c.

Lunch will be served. Carman orchestra in attendance. Proceeds for Carman Athletic Club. Everybody turn out and boost the club.

The Canadian All Star Trio will give their next dance in Wood's Hall, Wednesday Dec. 1st, and every alternate Wednesday thereafter. Ask the people who were at their last dance.

(Note: Writer wants to know "Where

was Wood's Hall?")

November 22, 1945

The regular Calf Club meeting was held last Wednesday at Roseisle with a good attendance. Mr Craig, the district representative, of Carman gave a short talk on debates and public

Continued on page 11

Where are they now? Catching up with Ray Garnett

By Dennis Young

This feature will attempt to renew some acquaintances with those who called Carman home at one time or another. I have randomly selected people to answer questions of their past and present so the readers can be brought up to speed on their lives.

Q. Firstly let's get familiar with you again. When did you live in Carman?

I lived in the area between 1948 and 1966 having grown up on a farm about three miles west of Carman.

Q. Did you attend school here?

Yes, attended Midland Collegiate Carman following eight years in a one room school called Kilmory, with about 16 students. I still cherish the memories of the annual picnics, softball games, Christmas concerts, snow forts and a barn for horses rarely used except to play aunty-I-over.

Q. What activities did you participate in?

At an early age I was involved in a variety sports and musical activities: baseball, hockey, curling, golf, the Carman Band and even a boy's choir.

Q. What got you to leave Carman?

Education, which involved enrolling at the University of Winnipeg where a degree in Political Science was completed in 1969.

Q. Do you have family?

I have two daughters, Shannon in Calgary, Alberta and Jocelyne in Whitehorse, Yukon.

Q. What have you done, where, and how Long?

In 1970 was hired by the Canadian Wheat Board (CWB) and worked in the head office in Winnipeg in Grain Transportation, Weather and Crop Surveillance and Planning and Communication Departments until 1999. Since then have worked as an independent Consultant earning M.Sc. in Physical Geography from the University of Saskatchewan in 2002. In 2016 was awarded the Andrew Thomson Prize in Applied Meteorology by the Canadian Meteorological and Oceanography Society.

Q. What do you do now?

I am currently semi-retired, conduct research and operate a home-based business called Agro-Climatic Consulting. Participate in Climate Conferences in Canada and abroad and recently have been invited to in London England and Osaka Japan.

Q. What passes your leisure time now? Hobbies?

Participate in community bands in Winnipeg (trombone), and maintain an interest in public speaking, poli-

tics, curling and golf.

Q. Have you travelled and where?

Widely, as many former CWB employees have done, to countries such as the U.S. (many states) India, Italy, Greece, Scotland, England, Wales, Portugal, Hawaii, and every province and territory in Canada except Nunavut.

Q. Do you ever return to Carman?

At least once a year.

Q. What are some of your fond memories of Carman days?

Growing up in a idyllic rural setting on the Boyne River, the many small victories we celebrated in our baseball, hockey and curling activities e.g., getting past Riverton's Reggie Leach to play in the Juvenile B hockey finals in 1966, Carman Band involvements in the 60 & 70s.

Q. Any future plans?

I plan to keep doing what I am doing for the next few years.

Q. Any last words wish to send to our readers?

Do not for a minute believe in 'Human Induced Global Warming' as solar activity is declining and potential global cooling are what is keeping me interested in climatology. Carbon dioxide is plant food and not a pollutant.



Ray Garnett

An early mayor and historian, Thomas Kernigan once described Carman as "The Brightest Jewell" given its location on the Boyne River. It was a first-rate locale in which to grow up. Finally, the Dixie Beats in Winnipeg, my favourite band, has instruments and will travel.

If you wish to reach this former Carmanite please send me an email at denjohnyoung@gmail.com and I will forward it to them for further contact.

> 100 YEARS AGO, FROM PG. 10

speaking from which the boys and girls got some real good pointers. He also reported that he had inspected the club calves and found them all satisfactory. After a social hour and lunch the meeting was adjourned, Graysville milk deliveries have been practically nil in the village for some time, residents having considerable difficulty in obtaining the necessary Supply. Arrangements have been made with the City Dairy through Bert Shcane, and now our village folk are using pasteurized milk.

Carman news - the congregation of Carman Church of Christ has purchased from Carman United church the former St. Andrew's Church building by an agreement with the United Church board of trustees last week. Last summer an offer for the building from the Mennonite people had been accepted, but the sale was not completed. The Mennonite people now are negotiating purchase of the Church of Christ building.

November 26, 1970

Carman News - One of the most important of the recent new courses instigated at Midland Collegiate, Carman is the driver education program.

Classified as an extra-curricular

subject, driver education gives its pupils 25 hours of theory and 16 hours in the car instruction.

The 25 hours of class time includes topics like insurance, buying a car, mechanics, obstacles nature creates, man-made laws and some defensive driving. Of the 16 hours the student spends in the car, eight hours are spent behind the wheel and eight hours are spent observing another student drive.

Now In its fourth year this program has averaged 22 students per year and presently there are 24 students enrolled. The program started in 1967.

Mrs Erna Peters of Home wood, presently teaching at Midland Collegiate, Carman, recently received her Master of Education Degree at the University of Manitoba fall convocation, October 22. Receiving her Masters Degree culminated many years of extra hours of study and several years of summer school for Mrs. Peters.

One of the two big winners at the Royal Winter Fair at Toronto were Charlie McCullough who placed first with his Noralta Flax of the linseed variety, and A.J. Strachan who placed seventh with his flax of the linseed variety.

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Lighting up hope



STANDARD PHOTO BY DENNIS YOUNG

John Stedman of the Town of Carman Public Works gets the festive season started by installing one of the many Christmas street light fixtures on Nov. 17. Hopefully the Christmas lights will bring some joy in this pandemic-darkened year.

Canada's first and largest 5G network expands to Manitoba

Submitted by Rogers Communications Canada

Rogers Communications announced last Friday that it has turned on its 5G service on Canada's most trusted and reliable network¹ in Winnipeg and Brandon.

Customers in these locations on Rogers Infinite and Rogers for Business Shared Unlimited Data plans with compatible 5G devices will now have access to this next generation wireless technology. More than 2.2 million Canadians are on 5G-ready Rogers Infinite unlimited data plans.

Including these communities, Rogers 5G network powered by Ericsson, now reaches a total of 134 cities and towns across the country offering 10x more coverage than any other carrier. See full 5G coverage map here.

"The arrival of 5G in Manitoba will change the way we live, work and do business here," said Larry Goerzen, President of Prairies and Alberta, Rogers Communications. "5G represents a massive technological transformation that will connect everything in our world from people and machines, to homes and cities. Beyond that, strong digital infrastructure and this next generation technology are critical to fuel productivity and innovation in the future as we reset the competitive landscape in Manitoba and for Canada, globally."

5G will introduce new capabilities that are significantly more advanced than previous generations of wireless technology. Over the next several years, 5G will transform businesses and industries with increased speed and capacity,

more efficient use of spectrum and lower latency. 5G will also support a massive increase in the number of connected devices that require near instantaneous access for applications like augmented and virtual reality, smart cities, robotics and driverless vehicles.

"On behalf of the Manitoba government, we welcome the expansion of Rogers 5G network into Winnipeg and Brandon, along with the benefits it will bring to our economy and communities," said Hon. Ralph Eichler, Manitoba Minister of Economic Development and Training. "This expansion will bring new technology to our businesses and contribute to Manitoba's long-term competitiveness."

In addition to providing Canadians with the latest technology, wireless industry investments in 5G networks are expected to contribute an estimated \$40 billion annually to the country's economy and 250,000 permanent new jobs by 2026.³ Rogers has invested over \$30 billion over the past 35 years to build Canada's most trusted and reliable wireless network.¹ In 2020, the company was awarded the best wireless network in Canada for the second year in a row by umlaut, the global leader in mobile network testing and benchmarking. Rogers is also ranked number one in the West, including Manitoba, and Ontario in the J.D. Power 2020 Canada Wireless Network Quality Study. A recent 2020 Ookla Speedtest report found Rogers wireless network delivers the most consistent speeds of any national wireless network in Canada.

MMF offering \$5.5 million to assist businesses during code red closures

Submitted by MMF

The Manitoba Metis Federation (MMF) is setting aside \$5.5 million to assist Métis businesses during code red closures in the Winnipeg area caused by a steep rise of COVID-19 cases. Eligible businesses will be able to receive a non-repayable grant of up to \$10,000 if they commit to staying open after code red restrictions are lifted.

"Not only has Canada answered the call and offered a wide variety of supports tailored to businesses and entrepreneurs across Canada, but they have also recognized the importance of partnering with Indigenous Governments to help address our unique needs," said MMF President David Chartrand in a November 2 news release. "We have openly praised the Trudeau government and their response and approach to this unprecedented challenge that is COVID-19."

The MMF made the decision to provide funding in recognition of the negative impacts that the mandatory closures will have on all businesses.

"During the first wave, the MMF offered \$40,000

loans to Métis entrepreneurs. This helped, but is it enough?" said President Chartrand.

"Investments made by small and medium businesses are the backbone of our economy. No one hesitates to collect their taxes, but yet some leaders hesitate to offer support in their times of need. But rest assured, our Métis families and businesses can rely on their Métis Government to support them in these uncertain times. Our Provincial Government has failed you; we won't."

This funding will be available to all Métis Citizens including those still in the application process for receiving their Citizenship. Noted examples of eligible businesses that can apply include: Restaurants & Bars, Fitness Facilities, Retail Stores, Spas and Beauty Salons, Hotels, and other businesses.

Métis entrepreneurs who are negatively affected by the recently implemented code red and orange restrictions and closure in Winnipeg and the surrounding areas can contact the Louis Riel Capital Corporation at 1-800-387-6004 for more information and to apply for this new funding.

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1ST ANNUAL
2020 HOLIDAY
FAVOURITE
Recipes

Thursday, November 26, 2020

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STANDARD

Your
 Holiday
 Cooking
 Guide



Appetizers

Devonshire Pasties

1lb ground beef
 ¾ cup finely chopped onion
 ¼ cup finely chopped celery
 2 tbsp flour
 ½ tsp salt
 ¼ tsp pepper
 ¼ tsp dry mustard
 Pinch dried savory
 1 cup beef stock (I use Campbells Beef Broth in the can)

Pastry:
 4 cups flour
 1 tsp salt
 2 cups shortening
 ½ cup (approx.) ice water

Glaze:
 ¼ cup (approx.) milk or light cream
Filling: Cook meat in skillet over medium heat, stirring constantly, until beef is no longer pink. Add onion and celery. Reduce heat to medium; cook, stirring often, about 4 minutes or until vegetables are tender. Stir in flour, salt, pepper, mustard, thyme, sage and

savory; cook for 2 minutes. Pour in stock; bring to simmer and cook uncovered for 5 minutes or until thickened. Taste and adjust seasoning if necessary. Let cool. (Filling can be made ahead and refrigerated).

Pastry: In large bowl, stir together flour and salt. Using pastry blender or 2 knives, cut in shortening until mixture resembles coarse crumbs. Stirring briskly with fork, gradually add water 1 tablespoon at a time to make dough hold together. Press into ball. Divide pastry into quarters. (Pastry can be made ahead and frozen).

Assemble: Roll out pastry, a quarter at a time, 1/8 inch thick. Cut out six 3-inch circles. Divide filling into quarters. Place 2 teaspoons of filling in upper half of each pastry circle, leaving 1/2-inch border. Brush border around

filling with a little milk; fold bottom half over filling. Press edges together with fingers, seal with fork. Transfer pastry to baking sheet. Lightly brush top with milk and prick once. Repeat with remaining pastry and filling. Bake in 400F degree F oven for 5 minutes. Reduce heat to 350 degrees F; bake for 20 to 25 minutes longer until pastry is golden brown.

Transfer to rack if making ahead or serve immediately. Makes about 24 pasties.

Note: I use my regular pie pastry instead of the above recipe and it works fine.

June Letkemen, Plum Coulee

Swedish Nuts

1 ½ cups almonds (blanched and skins removed)

2 cups Walnut halves
 2 egg whites
 1 cup granulated sugar
 ½ cup butter or margarine

Toast almonds and walnuts in slow oven (325 F) until light brown. Beat egg whites and dash salt until soft mounds form; gradually add sugar and beat to stiff peaks. Fold nuts into meringue. Melt butter in 15 1/2 x 10 1/2 x 1 inch pan. Spread nut mixture over butter. Bake at 325 F about 30 minutes, stirring or turning gently every 10 minutes (or more often) until nuts are coated with a brown covering and no butter remains in pan. Cool. Makes 5 to 6 cups.

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1ST ANNUAL 2020 HOLIDAY FAVOURITE Recipes



Salads & Pickles

Mandarin and Lettuce Salad

1 cup chopped celery
 ¼ head romaine lettuce
 ¼ head iceberg lettuce
 1 cup cauliflower flowerets (optional)
 1 can mandarin oranges
 2 green onions, chopped
 ½ cup sliced almonds
 3 tbsp sugar

Dressing:
 ½ tsp salt
 Dash of pepper
 2 tbsp sugar
 2 tbsp vinegar
 ¼ cup vegetable oil
 1 tbsp chopped parsley(optional)
 Dash of Tabasco sauce

In small pan, slowly heat sugar and almonds together until sugar is melted and nuts are coated (watch carefully as it burns easily). Cool and store in airtight container. Mix salt, pepper, sugar, vinegar vegetable oil, chopped parsley and tabasco sauce together for dressing. Mix lettuce, celery and cauliflower, add almonds and oranges. Toss with dressing and serve.

June Letkeman, Plum Coulee

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Baking & Desserts

Gingerbread Men

1 cup molasses	1 cup butter or margarine
4 ¾ cups flour	1 ½ tsp salt
1 tsp baking powder	2 ½ tsp cinnamon
¾ tsp soda	2 tsp nutmeg
2 ½ tsp ginger	
1 cup firmly packed brown sugar	
1 large egg (or two medium eggs)	

Heat molasses slowly in a saucepan big enough for mixing cookies. Remove from heat. Add butter and stir until melted. Cool. Sift together next 7 ingredients. Mix with brown sugar and stir into the mixture. Add egg. Chill until stiff enough to handle. Roll 1/4 to 1/8-inch-thick on a lightly floured board. Cut with gingerbread boy cookie cutter. Place on lightly greased cookie sheets and bake at 350F for 12 to 15 minutes. Decorate. Yield 48 boys 6 inches tall.

*Tip - I don't chill very long and I use my hands to mix. It's a very thick dough. Also, I tend to make my boys a bit thicker and usually get 24 - 36. I'm generous with the spices and turn the cookies upside down and decorate them as reindeer.

Brenda Johnson, Morden

Chocolate Cherry Shortbread

This recipe is good for Christmas as it has red and green candied cherries in it. I like the combo of chocolate and cherries. I used dark chocolate chips for a deep chocolate flavour. Cornstarch gives this shortbread a very fine delicate texture, which is lovely but also means the cookies can be fragile. Handle and store with care. Recipe can be halved.

2 cups (500mL) butter, softened
 1 cup (250mL) icing sugar
 2 tsp (10mL) vanilla
 3 cups (750mL) all purpose flour
 1 cup (250mL) cornstarch
 1 1/3 (325mL) semi-sweet chocolate chips
 1 cup (250mL) chopped red and green candied cherries

Preheat oven to 300F (150C). In a large bowl, using electric mixer, medium speed, cream butter until light. Gradually add icing sugar and vanilla. Beat until creamy. Gradually add flour and cornstarch, beating until smooth. Stir in chips and cherries. Drop by spoonfuls onto ungreased cookie sheet. (for a more "professional" look, you can roll them in balls and they will stay that way). Bake in center of oven for 25-30 minutes or until just set and starting to brown around edges.

Marion E. Hodgson, Roland

Filled Strawberries

36 large strawberries
 1 ¼ pkg cream cheese, softened
 ½ cup icing sugar
 ¼ tsp almond extract
 grated milk chocolate
 Remove stems and cut a deep X in top of each berry. Gently spread open. Beat cream cheese, icing sugar and almond extract. Fill each berry with approx. 2 teaspoons of filling. Sprinkle with grated chocolate. Keep chilled until serving. They are great.

Janice Thiessen, Selkirk

Rum and Butter Toffee

1 cup sugar
 ¾ cup corn syrup
 ¾ cup half and half
 ¼ tsp salt
 2 tbsp butter
 3 tbsp rum

Place sugar, corn syrup, cream and salt in heavy saucepan, stirring constantly. Cook over medium heat until sugar dissolves and mixture boils. Cook without stirring till your candy thermometer reaches 244F. Mixture comes to a medium boil. Add butter. Continue to cook until candy thermometer reaches 262F or until hard boil. Remove from heat. Stir in rum. Pour into buttered 8x8 inch pans. Cool, then chill. Break into small pieces and enjoy.

Deb Wolfe, Winkler

Gum Drop Cake

1 cup butter	1 cup sugar
4 eggs	½ tsp vanilla
2 ½ cups flour	½ tsp salt
1 tsp baking powder	1 cup milk
¾ lb. (2 cups) gumdrops (no black ones), chopped	
1 cup candied cherries, cut in half	
1 cup light or white raisins	
¾ (1 ½ cups) mixed peel	

Beat butter and sugar. Add eggs and beat. Add vanilla and mix. Sift flour, salt and baking powder. Add this alternately with the milk. Stir in gumdrops, cherries, raisins and peel. Pour into 2 loaf pans and bake at 275 degrees F for 2 ½ hours. Place a pan of water underneath the cakes in the oven.

Lal Froebe, Carman

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1ST ANNUAL 2020 HOLIDAY FAVOURITE

Recipes



Baking & Desserts

Caramel Toffee Squares

The hard part is not eating them before you freeze them!

Base:

½ cup (125 mL) plus 2 tsp (10mL) soft butter

¼ cup (50 mL) white sugar

1 ¼ cups (300 mL) all purpose flour

Mix well and press into 9"x9" (22cm) pan

Bake at 350F (180C) for 20 minutes. Cool.

Filling:

½ cup (125 mL) brown sugar

½ cup (125 mL) butter

dash of salt

2 tbsp (30 mL) corn syrup

½ cup (125 mL) Eagle Brand sweetened condensed milk

½ tsp vanilla

Combine in a double boiler and bring to a boil. Boil and stir for 5 minutes. Remove from heat, beat and pour over cooked base. Refrigerate until set.

Topping:

1- 6oz (175g) package semi-sweet chocolate chips

2 tsp (10mL) butter

Melt chips and butter over low heat. Pour over the now cooled filling layer. Refrigerate or freeze. Cut into 36 squares.

Marion E. Hodgson, Roland

Preheat the oven to 500F. Place the beef on a baking sheet and pat the outside dry with a paper towel. Spread the butter on with your hands. Sprinkle evenly with the salt and pepper. Roast in the oven for exactly 22 minutes for rare and 25 minutes for medium rare. Remove the beef from the oven, cover it tightly with aluminum foil and allow to rest at room temperature for 20 minutes. Remove the strings and slice the filet thickly.

June Letkeman, Plum Coulee

Spaghetti Squash Au Gratin

Tastes like a Potato Casserole without all the carbs!

1 medium spaghetti squash

3 tbsp butter

1 small yellow onion, very thinly sliced

1 tsp red pepper flakes

¼ tsp garlic salt

Salt and Pepper to taste

¾ cup sour cream

1 cup shredded cheddar cheese

Cut the spaghetti squash in half and remove the seeds. Place in a covered dish with a ¼ inch of water and microwave for 10-12 minutes. In a medium sized skillet over medium heat, add the butter, onions, red pepper, garlic salt, salt and pepper and cook until the onions are brown in color. Using a fork, scrape the insides of the

squash and transfer to a small bowl. Mix the squash, onions, sour cream and half the cheese together and mix well. Transfer the mixture to a buttered baking dish and top with remaining cheese. Place into a pan and bake at 375F for 20-25 minutes. Put on broil for the last minute until golden brown on top.

Noreen Grenier, St. Leon

Parsnip Fritters

2 large parsnips, grated ½ teaspoon salt

Hot water ¾ cup flour

½ tsp salt 1 ½ tsp sugar

1 tsp baking powder 1 egg, beaten

½ cup milk

Shortening for frying

Barely cover parsnips with hot water and simmer 5 minutes. Drain. Sift dry ingredients together and add to combined egg and milk and beat until smooth. Stir in parsnips. Drop by spoonful into hot fat and fry until nicely browned on both sides. Cook's tip: serve with salsa.

Islay Jack, Teulon (from the Modern Encyclopedia of Cooking published in 1953)

Sweet n' Sour Meatballs

Meatballs:

5 lbs ground beef

2 ½ cups rolled oats or dry breadcrumbs

5 eggs, lightly beaten

1 ¼ cups milk

4 tsp salt and pepper (you gage how you like it)

1 large onion, chopped

Combine all ingredients and then make meatballs and put onto a cookie sheet. Bake in a 350F oven until gently browned and grease has come out.

Sauce:

2 ½ cups water

2 ½ cups brown sugar

1 cup ketchup

¼ cup Smoked Lime & Tequila BBQ sauce or Habanero BBQ sauce

2 ½ tbsp cornstarch

5 tbsp soya sauce

Combine. Bring to boil in a saucepan. Put browned meatballs and sauce into slow cooker and cook on low for 6-8 hours or bake in oven at 350F for 1 ½ hours.

Deb Wolfe, Winkler - Family favorite recipe

Have a safe & happy holiday season!

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Main Courses

Filet of Beef

1 whole filet of beef (4 - 5 lbs), trimmed and tied

2 tbsp. unsalted butter at room temperature

1 tbsp. kosher salt

1 tbsp coarsely ground black pepper

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Town of Carman and RM of Dufferin

1ST ANNUAL 2020 HOLIDAY FAVOURITE Recipes



Flourless German Fruitcake

Cut up the following:

½ lb glazed red cherries
½ lb glazed green cherries
½ lb dates
½ lb Brazil nuts
2 slices red pineapple
2 slices green pineapple
Mix above and add:
½ lb fine shredded coconut
Dash salt
15oz can condensed sweetened milk
Combine and place in 8 x 8 x 2" pan lined with parchment paper, greased. Bake for one hour at 350F.

Submitted by Vera Loewen, Moosehorn

Mom's Bannock

2 cups flour 4 tsp baking powder
1 tsp salt ¼ cup lard
1 cup half and half cream

Mix in bowl, cut in lard until pea size. Add cream. Work gently just until dough forms. Place on floured surface and work into form and roll top with rolling pin and prick with a fork. Bake about 22 minutes at 450F.

This was my mother Betty Burzuik Lee's recipe. She passed away eight years ago.

Sandra Kurbis, Selkirk

Vinarterta

Dough:

1 cup butter 1 ½ cup sugar
3 eggs 1/3 cup whipping cream
¼ tsp salt 1 tsp almond flavouring
1 tsp vanilla 3 tsp baking powder
4 cups flour (+)

Filling:

750 gram pitted prunes
1 cup sugar 1 tsp vanilla
1 tsp cinnamon

Boil prunes until tender about 20 min. Add rest while warm and mix. (I use mixer) Cool. Cream butter with sugar. Add eggs one at a time. Add flavourings. Bake each dough/cookie layer until only light brown. 325F oven for 5-6 min. A vinarterta should be 7 layers. 7 layers of cooked dough with 6 layers of the prune filling between each.

* Tips - make small Vinarterta so they are easier to make, freeze and take
- bake on parchment paper circles
- use a 5.5" pot lid as a cutter

This recipe is from my father Laurence S.G. Johnson. He was the Mr. Johnson who taught at the high school in Selkirk. Also noted as Selkirk Citizen of the Year, he was a past president of the Selkirk Bruin Chapter and of the Icelandic National League of North America. They have a Lifetime Achievement Award named after him.

Patsy Zdrill, Selkirk

Pönnukökur

Bowl 1: Beat all frequently, with a mixer, until smooth.
2 eggs 1 tsp vanilla
¼ cup oil
½ tsp baking soda that is dissolved in 1/3 cup hot water

½ cup high fat sour cream
2 and ½ cup milk & cold coffee (I do about ½ of each)

Bowl 2: Mix these together and slowly add into bowl 1 mixture- mixing well after each addition.

1 ½ cups flour ½ tsp salt
1 tsp baking powder ½ tsp cinnamon

Filling:

I use mix of approximately half brown & white sugar, sprinkle on cooked Pönnukökur. Diabetic/Diet variation - use 1 packet of sugar substitute. Make the batter, then cook the rounds until golden or desired colour on medium element. Thin ones are the best! It takes a few minutes only to brown each side. Loosen the edges all around before you flip. I use a Pönnukökur pan that my parents brought me from Iceland, but a 9-inch pan is good. My dad used butter before cooking each - I use non-stick spray oil. After I make all the Pönnukökur, I fill them & roll them. Enjoy!

Patsy Zdrill, Selkirk

Welsh Cakes

3 cups flour
1 cup granulated sugar
½ tsp baking soda
½ tsp salt
1 cup currants
1 ½ tsp baking powder
1 cup butter (hard)
2 eggs
¼ cup milk

Mix dry ingredients and currants together in a large bowl. Cut in butter with pastry knife until finely crumbled. Whisk together eggs and milk, then add to dry mixture. Form a dough and roll out to 1/2-inch thickness on a floured surface. Cut into small round shapes. A juice glass works well. Dry fry each cake at 350 degree setting for an electric frying pan. Use semi-high heat if using a regular fry pan on the stove top. No need to oil the pan because the cakes contain butter. Cakes will rise while cooking and cook quickly. Fry each side until golden brown. Enjoy!

I learned this recipe from my children's paternal grandmother who had this recipe passed down to her. It is an instant favourite 'cookie' for everyone who tries these.

Erika Hanneson, Gimli

Christmas Songs

Winter Wonderland

Sleigh bells ring
are you listening
in the lane
snow is glistening
A beautiful sight
we're happy tonight
walking in a winter wonderland

Gone away is the bluebird
here to stay is a new bird
He sings a love song
as we go along
walking in a winter wonderland

In the meadow we can build a snowman
Then pretend that he is Parson Brown
He'll say: Are you married?
we'll say: No man
But you can do the job
when you're in town

Later on
we'll conspire
as we dream by the fire
To face unafraid
the plans that we've made
walking in a winter wonderland

In the meadow we can build a snowman
and pretend that he's a circus clown
We'll have lots of fun with mister snowman

until the the other kids knock him down

When it snows
ain't it thrilling
Though your nose gets a chilling
We'll frolic and play
the Eskimo way
walking in a winter wonderland

Walking in a winter wonderland
walking in a winter wonderland

Silent Night

Silent night, holy night!
All is calm, all is bright.
Round yon Virgin, Mother and Child.
Holy infant so tender and mild,
Sleep in heavenly peace,
Sleep in heavenly peace

Silent night, holy night!
Shepherds quake at the sight.
Glories stream from heaven afar
Heavenly hosts sing Alleluia,
Christ the Savior is born!
Christ the Savior is born

Silent night, holy night!
Son of God love's pure light.
Radiant beams from Thy holy face
With dawn of redeeming grace,
Jesus Lord, at Thy birth
Jesus Lord, at Thy birth

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• GUEST COMMENTARY

The time for patience is past: MB teachers need help

It's said that patience is a virtue, and for the most part I agree. Some things are worth waiting for. Acquiring the discipline to bide your time cultivates maturity and no small amount of wisdom. I am a patient person.

Manitoba's 16,000 public school teachers are a patient lot as well. They wait for students, for homework, for funding to help students in need. They wait for clinical consults.

Sometimes they even wait for contracts. And while they wait, they teach. They extend themselves for that "light bulb moment", when suddenly all they've worked for, all they've waited for, comes shining through a child's eyes. Those are the moments for which teachers patiently strive.

There is a time, however, where patience doesn't serve us. When waiting has consequences—dire ones. Truly, there is a time when we must see the writing on the wall—read the clear signals that the time has come to act. Such wisdom is the mark of an evolved, mature individual. It's the

mark of good government, too.

Late last August the prime minister announced \$85.4 million in funding to support Manitoba schools as they address added and obviously unanticipated needs arising from COVID-19. Thus far, only \$15 million of those funds have been distributed, province-wide.

While we wait, our schools bend to the point of breaking. MTS and its members have cited over and over a lack of educators required to ensure physical distancing—increasingly, teachers' classes are spread out over two and sometimes three separate rooms. Often these individuals are required to teach both in-person and remotely. It is simply not sustainable.

We have spoken repeatedly of deteriorating mental health—the result of relentless change in protocols, simultaneous teaching both remotely and in person, a burgeoning workload, and the lack of substitutes for teacher absences. Delays receiving COVID test results and contact tracing, as well as limited access to vital PPE persist.

Manitobans have witnessed the pandemic steadily claim the lives of vulnerable seniors in long-term care. And last week we watched in horror as COVID-19 raged through Maples Personal Care Home, overwhelming staff and triggering an emergency response of unprecedented proportions. This is the price of waiting.

On Monday [Nov. 9], the education minister announced remote learning and professional development supports—and for that we are grateful.



By James Bedford, MTS

Three non-instructional days have been restored for teacher collaboration. These are positive steps by Manitoba Education. But they must not stop there.

A safe and sustainable public education system is the bedrock upon which our community and economy will recover and grow. To simply salve the strain on our teachers, school leaders and staff is too little too late if not backed up by meaningful investment in the root cause of crisis. If not addressed, and swiftly, the repercussions may be catastrophic.

Despite the government's claim that additional teachers have been hired this fall, numbers are inadequate to the task. Sufficient staffing to permit physical distancing and substitute coverage is essential. Furthermore, substitute teachers must be assured of paid sick leave.

These asks are not new, and are paramount to ensuring an effective learning environment and the safeguarding of students and staff alike. Increased access to public health support, including PPE, enhanced turn-

around time for COVID test results and swift contact tracing efforts are essential as well to maintaining the safe environment schools have thus far provided.

Additionally, any educators hired for the announced remote learning resource centre must not come at the expense of teachers in the classroom. Clear delineation and supports are required for teachers working with students in person and those teaching remotely.

MTS and its members have not been silent. The situation in our schools is no secret. This week alone almost 500 individuals working in Manitoba schools penned an open letter to the premier and education minister articulating the perfect storm gathering before our eyes. Exhausted teachers are using their voice. What must we do to be heard?

Our teachers need support now. Not in a week. Not in a month. Now.

Patience, Mr. Pallister, is no longer a virtue.

James Bedford is president of The Manitoba Teachers' Society

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Have your youngsters colour this and hang up in your home!

The Carman-Dufferin **STANDARD**

German study finds more humidity lessens COVID spread

By Becca Myskiw

A local man found a German and Indian study that found places with higher humidity may lessen the spread of COVID-19.

Grant Rigby of Killarney woke around 2 a.m. one day in the summer and turned on CBC Radio. Their story that night was about this study and it was the first and last time Rigby heard anything about it.

The study was done by Ajit Ahlawat, Alfred Wiedensohler, and Sumit Kumar Mishra, titled "An Overview on the Role of Relative Humidity in Airborne Transmission of SARS-CoV-2 in Indoor Environments".

The study points out that "recent evidence strongly suggests that COVID-19 could be transmitted via air in poorly ventilated places...It is also possible that small viral particles may enter into indoor environments from the various emission sources aided by environmental factors such as relative humidity, wind speed, temperature, thus representing a type of an

aerosol transmission."

The report then goes on to explore the role of humidity in airborne transmission of the virus. It finds that in dry places with less than 40 per cent humidity, the chances of COVID-19 being spread through the air are higher than in areas with more than 90 per cent humidity.

The study also says a relative humidity of 40 to 60 per cent is optimal for human health, so setting a minimum standard for indoor environments is "extremely important" to minimize the airborne transmission of the virus.

Rigby said he's concerned that this "simple idea hasn't gotten through to medical experts."

He's written letters to public health officials, but hasn't got through, so now he's hoping more people can learn about this study on their own.

"I could see there were solutions here that weren't being picked up," he said. "Being silent for me isn't useful at all."



STANDARD PHOTO SUBMITTED

Grant Rigby is telling people about the study he found that found more humidity might lessen he transmission of COVID.

That's why Rigby is spreading the word of this study — he hopes more people will read it and test out its findings by boiling a pot of water in their home.

He does point out that he can't con-

firm the findings of the study, but he hasn't found anything that contradicts it.

"It might help and it might not," he said. "But it won't do any harm."

A family favourite



STANDARD PHOTO SUBMITTED

This homemade carriage belongs to Martha and Bob Pauls on 2nd street SW Carman. It was gifted to them from friends in Winnipeg and they brought it out to the country where it belongs. Other than replacing the odd wood it has been in their family since 2005 and causes walkers to stop and enjoy!

RCMP launch new online crime reporting system

By Standard staff

Manitoba RCMP have created a new, easier way for people to get in touch with them.

The agency launched its Online Crime Reporting system across the province last week following a two-week trial run in the Selkirk, Red River North, and Grand Marais detachment areas.

"The system worked extremely well and residents quickly took advantage of this new online tool," said Chief Superintendent Rob Hill, Criminal Operations Officer for the Manitoba RCMP. "We're hoping that by expanding the system province-wide, especially in today's environment where limiting contact is so critically important, we are giving Manitobans in RCMP jurisdiction a safe, secure and simple way to report crime."

The system can be used if:

- The crime happened within Manitoba RCMP jurisdiction.

- You have lost something that costs less than \$5,000.

- Someone has stolen something from you that costs less than \$5,000.

- Someone has vandalized your property or vehicle and it will cost less than \$5,000 to repair it.

The system cannot be used if there is a witness or suspect, if there are lost or stolen items involving personal identity or firearms, or if there are lost or stolen licence plates or decals.

Crimes that cannot be reported online will have to be reported to police either in person or via telephone.

You can access the Online Crime Reporting system through the Manitoba RCMP website, rcmp-grc.gc.ca/mb, or directly at ocre-sielc.rcmp-grc.gc.ca/MANITOBA.

Eden raising funds to build visitor shelter

By Lorne Stelmach

Eden Mental Health Centre is raising funds in support of a plan to help provide a safe place for family and friends to visit patients at the Winkler facility.

It is estimated about \$25,000 is needed for the construction and installation of the visitor pod that will be in close proximity to the main building while meeting the requirements of the restrictions related to COVID-19 safety protocols.

The hope is that the visitor pod can be built now during the code red period and be available down the road when restrictions are relaxed.

"My goal is that it is up and running by the week of Dec. 21 so that it would be accessible for families during the Christmas season," said program director Karma Sheppard. "We're hoping it's a Christmas gift to the patients and their families."

In consultation with local contractors, Eden found that a visitor pod could be installed at the approximate cost of \$25,000, which would be a fraction of the cost of those being provided by the provincial government for

long-term care facilities. Eden does not qualify for those provincially-supplied visitor pods, Sheppard explained, as its focus is to provide an appropriate level of mental health care and as soon as practicable return patients back to their family and community.

The length of stay can be short, perhaps a few days, ranging to a lengthier stay of months or more.

Regardless of the length of stay, there is significant stress to not having contact with loved ones, noted Sheppard, adding that visiting wasn't possible even under lesser COVID-19 restrictions.

"Families sometimes have to drive a far distance and are not able to visit their family member during this pandemic," she said. "So we thought how good would it be to build our own and have something on our site that families and our patients can access."

Sheppard further emphasized the reality is that isolation and separation do not enhance one's well-being and if anything can exacerbate a mental illness.

Eden's main facility is also a very open space that is not conducive to



SUPPLIED IMAGE

Eden Health Care Services hopes to raise \$25,000 ASAP to get a visitor shelter up at the Winkler care facility so families can have a private, COVID-safe place to visit with their loved ones in care.

providing privacy for visitations, so the shelter, even after the pandemic, will provide a much-needed space for patients and their families.

"With this pod, my dream for it is that when COVID is no longer a threat, we can use it for families to book it," said

Sheppard. "If there's a birthday or a function where families want private space ... that it could be a space that families could use and enjoy a visit with their loved one."

To support the cause, head to eden-healthcare.ca/donate.

Genesis House kicking off 16 Days of Activism

By Ashleigh Viveiros

The Genesis House shelter for the victims of domestic violence is wrapping up a Domestic Violence Awareness Month like no other.

Thanks to the pandemic, the annual Peace Begins at Home hockey games, Power of the PJs donation drive, and even the big Unmasking masquerade gala had to be cancelled.

Instead, the shelter has spent the month sharing stories, statistics, and other information about domestic violence on its social media pages in the hopes of keeping the conversation going despite the lack of in-person awareness events.

"You don't want to point fingers or to blame or shame anyone, but most definitely we want to bring the topic to the forefront so that people who are possibly being victimized know there is help out there for them," said executive director Ang Braun.

It's a discussion the shelter tries to generate in a variety of ways through-

out the year, engaging different community leaders and groups.

For example, a few weeks before Manitoba's pandemic restrictions tightened, they were able to host a small workshop for local pastors.

"It was just an awesome day," Braun said, noting that even with the reduced numbers it provided a valuable chance to discuss with faith leaders some of the issues our community faces when it comes to identifying and addressing domestic abuse. "I think it was really thought-provoking for everyone that was there"

The discussion explored what abuse looks like and how those involved in pastoral care might be able to identify those signs and provide help.

"A pastor has to walk a very tough line because they're dealing with the husband and the wife and the community," Braun noted. "And so their mandate is so different than ours."

Braun said the day generated a lot of fruitful discussion from participants, who represented a number of area

"WE WANT TO BRING THE TOPIC TO THE FOREFRONT SO THAT PEOPLE WHO ARE POSSIBLY BEING VICTIMIZED KNOW THERE IS HELP OUT THERE FOR THEM."

churches.

"It's definitely something we would like to do again," she said.

As the November awareness month draws to a close, the shelter is now turning its attention to participating in the 16 Days of Activism Against Gender-Based Violence Nov. 25 to Dec. 10.

The campaign encompasses Canada's National Day of Remembrance and Action on Violence against Women on Dec. 6, which is the anniversary of the École Polytechnique mass shooting that left 14 young female

students dead in 1989.

"For us, as an organization that deals with violence against women, we always recognize that as a day of remembrance," Braun said, encouraging people to check the shelter out on Facebook or Instagram to learn more.

For more information about Genesis House, including how you can donate to the cause, head to genesishouse-shelter.ca.

If you need help, you can reach the shelter's crisis line at 1-877-977-0007.

Baseball back in the Day...The Carman Cardinals 1952

By Dennis Young

On Thursday December 2 1951 the Man-Dak brass met in Carman at Ede's Tea Room (now Crazy Lady's Restaurant) to organize for the upcoming summer. Much was discussed about moving up a level from D class unorganized ball but was defeated. Salaries were a big issue as it was felt some teams were not totally honest with their payroll and some clubs could afford to pay more than others which made for an imbalance in talent.

Roy Skelton brought forward a series of motions to straighten matters out. 1. Max salary cap to be \$5000 (\$54,000 today) including the manager's salary 2. Uniform contracts signed by the players to be registered with the league office 3. A \$500 good faith deposit to be cashed after a payroll 1st offence 4. A \$1000 fine for 2nd offence 5. No bonuses to be paid and 6. Monthly payroll proof to the league the 10th day each month. All were passed.

"1952 is the crucial year in the future of the Carman Cardinals Baseball Co. Ltd." wrote President Roy Skelton in the year's program. "Through the generosity and faith of many merchants, farmers and fans in general we have been able to discharge, to a large extent, our deficit of last year which was mostly due to unreasonable weather. I would like to extend my thanks and appreciation to each individual director of the Company who give so much of their time in assisting with the operation."

The program listed these gentlemen as Executive members: President Skelton, Vice Walter Armitage, Hilton Drake Secretary-Treasurer and Directors: H.D. Churchill, Dr. E. K. Cunningham, Lorimer Shilson, Fred Garnett, Doug Woods, Dr. Clint North, and Cam Johnston. "A finer and more cooperative executive could not be found anywhere" Skelton continued. The Man-Dak President was Roy Reimer of Minot.

In April the Manitoba Power Commission issued a notice to the Club they were overdue regarding light payments. They owed \$2100 for this summer and \$500 from previous one. Basically "pay or power will be turned off". The club had to find more revenue.

Skelton informed readers "One of the extras our Company faces each year when augmenting revenues is the Capital payment due on the lighting system. With only 2 more payments, the result of a search for plus revenues resulted in a mammoth auction sale of donated items. With cooperation from 3 auctioneers including



Hilton Drake



Roy Skelton

Cam Johnston, we were able to raise \$1700 and meet the payment which had been overdue."

Other plans for funds came from selling signage to businesses on 8 x 20 foot signs around the infield and canvas every fan for shares in the Company. The hope being they would pay back more than worth some day.

"Since the Company was incorporated there has been quite a bit of criticism voiced at our importing players." President Roy stated. "However the class of ball being played in this league is a great deal better than is generally appreciated and to stay in the league management has had to get the best talent possible or dip out. Patrons have no use for a losing club!"

That being said, the Company felt there should be some Manitoba talent, if it could only be located. In the spring of '52 a two day school was conducted at which 23 hopefuls showed. Locals who tried out included Dog Keith, Reg Gibson, Jim Swanton, Gord Gellatly, Alan Somers and Wes Walker. Who came with reputation as the best LH white pitcher in Canada, Murray Richardson, was signed right out of this camp. Veterans took a keen interest in the raw talent and the Chamber fed them all at a banquet.

Of the players who were signed, many had nice things to say about playing ball here. "Coming to Carman is like coming home" said Gentry "Jess" Jessup. Lyman Bostock saw Carman as a real nice small town and commented "I think a lot of your golf course and spend a lot of time there!" Sonny Andrews, who had spent so much time here he stopped regarding himself as a citizen of Detroit added "It's great to be back. Couldn't be anything better!" Golf was Sam Hill's favourite past time and enjoyed our left handed player course he said. "The people are friendly and there is a general air of welcome about this place."

"We billeted 2 regulars every year... Chick Longest and Lyman Bostock. Both ended up playing Major League ball once the color barrier was broken." Jan (Whiteside) Stow told me. "My Mom Marge kept in touch with both of them and one year they came back to Carman for Christmas dinner with our family. In the letters they



STANDARD PHOTO SUBMITTED

Carman Cardinals team photo from 1952.

wrote to Mom, which are in the Mb Baseball Hall, they talked about the pies that she would send with them on bus trips."

Jan continued " There were billets next door at Mrs. McCann's (Darryl Sylvester's Grandmother) and because they were several players close by, often they gather in either back yard on days off. Chick and others had nice cars and that would be car wash day."

Others brought family with them to Carman for the summer. Team manager this year, Jack Schaefer, brought his wife Dorothy for 3 years and she had a circle of friends playing pinochle or canasta. This year she had 4 month old boy as well. Harry Rhodes, Murray Richardson and Sam Hill all brought their better halves and children to town later in the season.

The league dropped to 4 clubs as the Winnipeg Buffaloes and Elmwood Giants folded. Along with Brandon, Carman and Minot was now the Winnipeg Giants. The 1952 season opened on Carman on May 24th @ 2 versus the Giants with a win. The first pitch was thrown by MP of Lisgar (who flew in from Ottawa) Howard Winkler to catcher Mayor Frank Harris. Doc Morrow, Man-Dak secretary was the batter I front of 3500 excited fans.

An added feature for the first time opening day was a massed band organized by Fred Garnett and Bandmaster Stan Cochran. Members from all over southern Manitoba performed as did local dancers and baton twirlers Helen Course, Bessie Reynolds, Eileen Reynolds, Margaret Swanton, Helen Collomb, Eddie Dickenson and Dalton Punshun. The Cards split the double bill of games that day with Winnipeg.

With one of the problems of any enterprise being publicity, they had two other firsts that year that went to lengths to promote the league and Carman ball. The Directors took over

the noon broadcast on CKY. Carman Baseball Co. Ltd. brought the news every day (except Sunday) into the homes at 12:30 C.S.T. Plus for the first time in history a sports event was broadcast from Carman play by play. Minot broadcasted all their games over K.C.J.B 9:10 on the dial which came in very strong back here. So On June 10th Jud Milton did the honours and by all accounts fans at home were treated to great action and commentary.

The Cards played 54 game schedule but also competed in 5 tournaments in Esterhazy, Foam Lake, Kamsack, Brandon and Wpg. Of those the club took home \$1700 in prize money.

League hit leader was Chick Longest of Carman with 76 plus other Cards Lynn Bostock had 64 and Sam Hill 64. For home runs the leader was Ettore Giammarco from Minot with 11 but Carman's Barney Longest hit 8 to stay in top 10. The RBI leader with 55 was Joe Massaro also of Minto. Carman's Chick Longest got 41, Lynn Bostock 36 and Sam Hill 35 all in Top Ten.

Final standings saw Minot Mallards 32 22 - Carman Cardinals 26 28 - Brandon Greys 25 29 - Winnipeg Giants 25 29 so the Cards were playoff bound vs Winnipeg first.

Semi-Finals: On August 18 Winnipeg Giants made a remarkable comeback in the bottom of the 9th inning to hold off Carman in the opening game of the best-of-seven semi-final series. The teams fought to a 7-7 draw before called re a local curfew.

Chick Longest with a double and three singles led a 17-hit barrage as Carman whipped Winnipeg 13-6 August 20th in the second game of the semi-final series. Then Carman took advantage of seven Winnipeg errors to down the Giants 8-6 and took a 2-1 game lead in the semi-final series the next day. Not helping the Cards

Continued on page 21

Life and Times still reeling at the Boyne Theatre...Part 2

By Dennis Young

As written in the Nov. 12 edition of the *Carman Dufferin Standard*, a previous owner of our Boyne Theatre was Leon Asper. I reached out to his granddaughter Gail Asper and although her reply missed that edition, her comments are below:

Unfortunately Gail did not have any recollections but she was able to ask her 90 year old Aunt Hettie for her thoughts. Hettie is Leon's daughter.

"She (Hettie) recalled what a challenge it was for her father to commute from Neepawa, especially in the winter when roads were not in great shape. Running the theatres, like most small family owned businesses took an enormous amount of energy and Leon devoted almost every waking hour to ensuring the theatres were all well run," said Asper.

It was announced on April 15, 1961 that with the passing of Leon Asper, Mr. Robert (Bob) Diemert and his father of Winkler had taken ownership of the Boyne Theatre. They had considerable experience in the motion picture business as they operated the Winkler Theatre (eventually the Winkler Real Estate building, which is now a Co-op parking lot) for 10 years.

"My Dad bought the Winkler Theatre in 1954 and that's when I learned the business," said Bob. "In fact pretty quick, in one night too, when our regular projectionist didn't show! I was only 12!"

They told *The Leader* then there would be no major changes in policy for the theatre following the changeover. Diemert stated "We hope that we will receive the support of the community and district so that we will be able to maintain and not increase the admission prices which are among the lowest in Manitoba."

Mr. Diemert pointed out that the theatre would be closed to give them an opportunity to prepare for their opening on April 20 with a sneak preview. The entire proceeds of the opening would be turned over to the Kinsmen Pool fund. "We hope the opening night will prove a financial success for this worthwhile cause. We also look forward to meeting many of our new neighbors by starting off our business in Carman with this contribution to this community project," he continued.

Following the opening, the theatre would revert to a policy of three changes of program a week. A different feature ran every two days then Sunday a solo show. In fact according to Bob, Carman was the first to offer Sunday movies in Canada. He told me that he received some flack but the RCMP thought it was a great idea.

"It kept the kids off the street and out of trouble they told me."



SUBMITTED PHOTO

The Boye Theatre was taken over by Robert (Bob) Diemert and his father in 1954.

Bob worked seven days a week and had to keep a close eye on the projectors.

"Theatre owners had to splice in trailers and commercials so at times the splicing would not be the greatest and the film would come off the reels. So I always had to be there," Dad made that clear to me.

Years later Bob had help from a "popular" assistant Jim 'Grubber' Alldread who ran a store down a few doors selling electronics and records. So popular was he that many patrons would yell his name at the worst times for a projectionist. Downstairs were two familiar faces in Miss Burton in the booth selling tickets, popcorn and drinks plus Bob's grandmother Leana Burke asking for your "ticket!"

Movies were handpicked each week by Bob at Cinema Centre in Winnipeg. They cost him \$35 a movie and admission then was .35 and .25. The 1969 film *The Battle of Britain* was the most popular feature he showed and it had to be held over several times. Bob even brought it back again in 1970 and '71. It was also the film Bob himself flew his restored Hawker Hurricane in. It grossed \$13 million at the box office.

The other big days in the running of the theatre were John Deere Day and Santa's visit.

"Cam Johnston would rent our theatre to host farmers to an afternoon movie. He would rent it for \$35 for one showing but so many showed up we had to show it 2x for the same money. They ate me out of everything including cigarettes. The best part of this though was while the men were with us, the wives were out shopping up a storm! I heard it was one of the best shopping days outside of Christmas."

Now every reader should recall their own Santa Day experiences. For years as part of the Carman Chamber's event, the Boyne would host hundreds

of kids to watch movies and wait for the Big Guy to show.

"Santa Day with Walter Johnston was always the best days for me personally," Bob confesses. "I would donate the theatre so a house full of Moms and their kids could watch a Disney movie, wait for Santa and get candy when he arrived." Over the years the Chamber would add to the excitement with clowns or uniformed Carman Majorettes, led by Carol McKay, to assist Santa.

I asked Bob if he encountered any breakdowns or disasters over the years or during a show that caused some panic.

"This one time the exciter light, which lights up the screen, went out. Now I knew it was 12 volt so I ran to my Buick and took out my battery and hotwired it upstairs. For some reason (which he explained to me but don't ask me now why) it actually made the sound better so the next day I bought a new battery for my Buick."

Of course the Boyne River went over its banks in 1970 and the theatre was not spared.

"As I was attempting to sand bag to keep the water out, three feet came at me so quickly I sand bagged to let it in. I filled the basement and it rose to reach the seat frames but not the actual cushions thank heavens." It flooded that April but he was open for business on May 7.

The snow storm of 1966 disrupted business in town for a lot of people and you would think for the Boyne Theatre too. But as Bob tells me it did not happen that way.

"I told my Dad I was skiing to work but he said it was a waste of time as no one will be watching movies today."

Even though it was a ghost town and there was snow piled everywhere, he didn't beat Miss Burton or Grandma Leana! They had the lights on and were making popcorn just like any other day.

What happened next he says floored him, "People came and came and came. I had to do two shows!"

By the late 60s numbers were dwindling, partially due to the recently opened Stardust Drive Inn (back seats preferred to back rows) at Morden and starting in 1967 there were no more weekday shows. Bob recalls a run in with a lady.

"This lady stopped me out front and said I wish this old building would burn down. Why do you wish that I asked her? Then we could have a new one. Lady I replied, if this one burnt down there never would be another!"

It was announced in *The Leader* that the Boyne Theatre would be permanently closed Jan. 1, 1973.

Stay tuned for further adventures!

> BASEBALL 1952, FROM PG. 20

chances was the fact 3 of their starting pitchers left for home due to different reasons but still the arm numbers were depleted substantially.

Those at the ball park next outing witnessed Winnipeg top Carman 4-2 to square their semi-final series at two games apiece. Carman again beat Winnipeg 6-4 two days later to gain the drivers' seat in their semi-final series. Cardinals lead 3 games to 2 with one tie. On the 25th the Winnipeg Giants won by 9-8 in an 11-inning victory to send the semi-final series to an 8th and deciding game.

Team veteran and former manager Gentry Jessup turned in a flawless relief performance as the

Carman Cardinals nipped the Winnipeg Giants 5-4 to advance into the Man-Dak League final series with the Minot Mallards. Final Series: Minot edged Carman 1-0 in the opening game in front of nearly 2-thousand fans. Minot followed that up when they exploded for three runs in the bottom of the 8th inning to down Carman 5-2 before 2,556 fans at Municipal Park. On August 29 Carman Cardinals shaded Minot 9-8 in a 13-inning thriller in Carman to notch their first win in the ManDak League's final series. But on September 2 Jonas Gaines tossed a five-hitter and scored the winning run in the 9th as Minot topped Carman 4-3 to take a 3-1 game lead

in their final series. And finally a record crowd of 3,407 watched the Minot Mallards trounce Carman 10-4 to capture the ManDak League championship.

Team members: Andrews Sonny SS, Ashley Dick, Bostock Lyman 1B, Boushy Ernie 3B, Brenzel Fred RHP, Carlisle PeeWee 2B, Cobb Gerry, Conley Ed(Butch), Gallegos Mel, Hairfield P, Hill Sam OF, Hutchinson Willie(Ace) RHP, Jessup Gentry RHP, Longest Bernell(Chick), McCoy Walter RHP, McKerlie Almer C, Parker Harry, Porter Andy RHP, Rhodes Harry P, Richardson Murray LHP, Richardson Willie, Ridley Weldon, Schaefer Jack OF, Souell Herb 2B/3B, Tabacchi Ray 2B

sports & recreation

INSIDE > OUTSIDE > UPSIDE DOWN

Lemky honoured with Baseball Manitoba Volunteer Appreciation Award

By Brian Bowman

Erin Lemky was recently honoured with a Baseball Manitoba Volunteer Appreciation Award.

Lemky has been President of Carman Minor Ball since 2015 and continued to lead community clubs for baseball and softball through a challenging, but successful, 2020 season.

"It took me for a huge surprise," said Lemky Sunday afternoon. "I had no idea that the members of the board were putting that out there. It's very humbling but when it came out, I sent a message to all of them and said, 'Thank you, but it's not just me that does the work.'"

"It's really nice to get recognized, though."

Lemky finished her latest term on the board as club president and will now be taking on a different role, but still staying a member of a board of committed volunteers.

As a member of the Carman Ball Diamond Building Project Committee, Lemky saw years of planning, grant application writing, sponsorship seeking, fundraiser event planning, and work bee coordination.

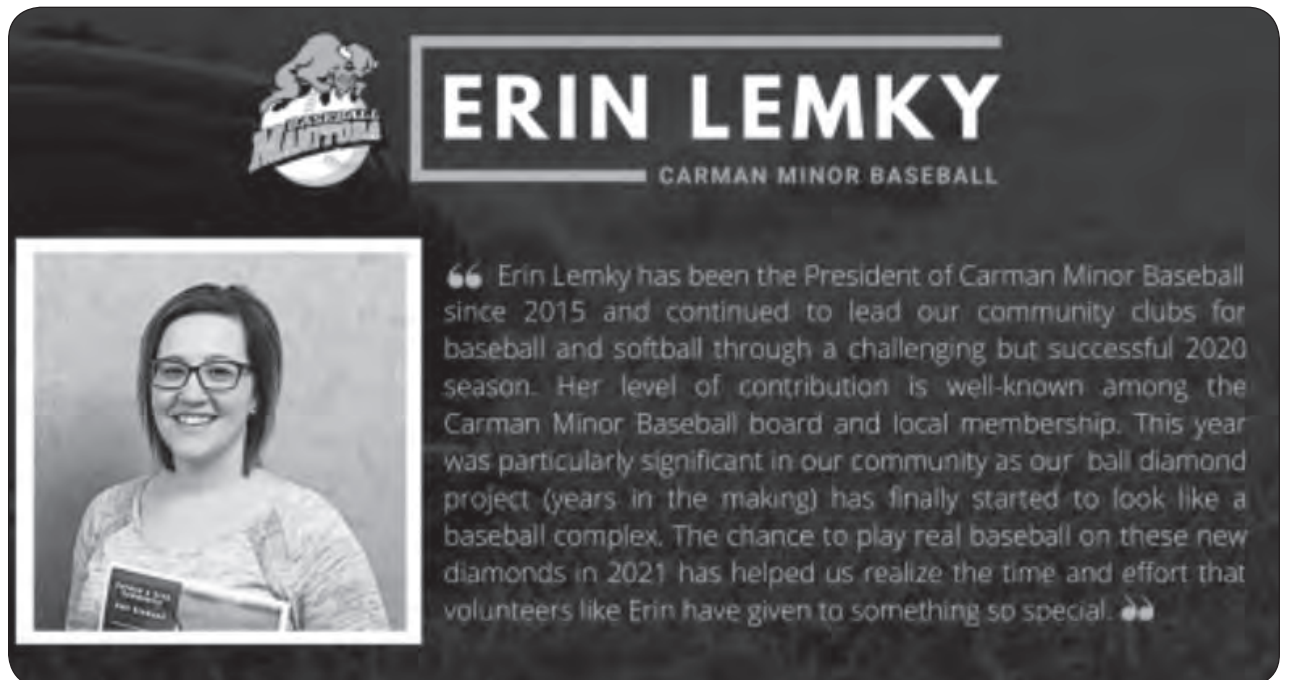
All her hard work finally came to a reality as major construction pieces (landscaping, irrigation, parking lot, batting cages, backstops/fencing, turf seeding) were all started - and mostly completed - in 2020.

Lemky is amazed at what they accomplished.

"When you go out to a work bee and see how things have taken shape, with the grass being planted, the irrigation being on, you drive by there just to see how things are going," she said. "It's just so heartwarming to see that it's actually coming to life. I can stand out there and see my kids playing there next year."

Lemky has given immeasurable amounts of her time and energy to Carman Baseball over the past five-plus seasons.

"I started on the board organizing the house league, which is the Rally Cap and the Grand Slam,



STANDARD PHOTO SUBMITTED

Carman's Erin Lemky was honoured with a Baseball Manitoba Volunteer Appreciation Award.

and then a lot of the executive positions were left vacant and in order to keep the board running and Carman Minor Ball running smoothly, the community needed people to step up," she explained. "I, being a go-getter, said 'Oh yeah, I can do that until somebody wants to take over.'"

Lemky really enjoyed her time as President of Carman Minor Ball.

"As you go through the years, you get more knowledge, you get a good group of people to work with, and it's not a chore," she said. "You look forward to your meetings and it's a very short and fast season so it comes and goes quickly."

"Yes, there's lots of extra work and extra planning but when you're doing it with a group of people who share the same passion as you do it's just like your everyday life. You don't think twice about do-

ing it."

Lemky's level of contribution is well-known among the Carman Minor Baseball board and local membership.

"The chance to play real baseball on these new diamonds in 2021 has helped us realize the time and effort that volunteers like Erin have given to something so special," said her nominator. "Erin has been there behind the scenes and at our ballpark in so many ways (coaching, organizing the club, planning and participating in diamond work bees, hosting league tournaments, league registrar, fundraising, and more) for many years."

"In our community, there is no better time for her to receive recognition, such as this for her contributions."

What's *Your* story?

We want to hear from you.

The *Carman-Dufferin Standard* connects people through stories to build stronger communities. Do you know someone who has a unique hobby? Will be recognized by a local organization for volunteer service? A teacher that goes above and beyond? A hometown hero? A sports star? A business celebrating a milestone or expansion? A senior celebrating their 100th birthday? A young entrepreneur starting out?

Please share your story ideas with **Dennis Young** at denjohnyoung@gmail.com or **Lana Meier** at news@carmanstandard.ca or call 204-467-5836.

The Carman-Dufferin
STANDARD

MJHL/Hockey Manitoba release review regarding Wpg Blues, Freeze practice in Warren

From the MJHL/Hockey Manitoba

This review, released on Nov. 18, is in relation to the Winnipeg Blues and Winnipeg Freeze organizations participating in a private training session outside of the Winnipeg Metro Region in Warren on Nov. 9.

Hockey Manitoba is a "Member Organization" under Hockey Canada and as such is the

governing body of all amateur hockey within Manitoba, which includes the Manitoba Junior Hockey League.

Hockey Manitoba has been granted the autonomy to sanction on-ice hockey activity which is to permit any on-ice activity under its program. This sanction does provide all the security and protections afforded by Hockey Canada

to its registered members and participants.

On Nov. 2, 2020 Hockey Manitoba publicized the directive below:

"For the safety of all members, both hockey teams and individuals (players, officials, and team staff) residing in the Provincial Response Level:

Continued on page 23

Volleyball Manitoba announces dates for club season

From Volleyball Manitoba's website

As with all aspects of life, COVID-19 continues to affect our community and by extension our sport. As we move through the current COVID-19 restrictions within our province, Volleyball Manitoba has continued to plan for the upcoming club volleyball season.

We all have to understand that the club season will look different than normal, with Return to Play protocol implementations being required for team training and for competitions. Competitions themselves will also likely involve modified formats to meet public health and Return to Play guidelines. The current focus is on being able to offer as many athletes as possible across the province an opportunity to return to or join a program that will allow them to grow and develop as volleyball players.

We would like to advise you of the following changes and adjustments at the current time relating to the club season:

New Early-Signing Windows:

Volleyball Manitoba will be instituting two additional Early-Signing periods. This is being implemented due to facility access challenges and safety considerations. With the uncertainty of gathering sizes and limitations to facility availability, holding tryouts may pose a significant challenge for

clubs, risk to our membership and community, and be against public health guidelines. Hopefully these Early-Signing Windows can significantly limit the number of tryouts that need to take place.

Beginning immediately, the Communication Blackout currently in place will be lifted and clubs can begin to communicate directly with athletes.

The first Re-Signing Window opened on Nov. 16, where clubs were permitted to re-sign athletes who participated in their club last season. This Re-Signing Window was open to 14U, 15U, 16U, 17U and 18U age groups.

Beginning this past Monday, an Open Signing Period began, where clubs will be permitted to sign any remaining athletes. This will include 13U athletes in addition to 14U, 15U, 16U, 17U and 18U.

The process around clubs making offers to athletes is as follows:

The Re-Signing Offer and Agreement Form was made available on the Volleyball Manitoba website on Nov. 16.

The Open Signing Offer and Agreement Form was made available on Nov. 23.

Athletes may receive offers from a club at any time during the window, however, clubs must give athletes three days to consider any additional

offers they may receive.

Once clubs have a signed, accepted offer they must register their athletes/team into the online registration system (opened Nov. 19) in order for those athletes to be considered pre-signed. Membership fees will not be collected at this time. Clubs/teams should wait until they have a complete list of early-signed players before they complete the online registration.

Registered teams will be updated on the Volleyball Manitoba website weekly beginning on Nov. 20.

It is recommended that athletes do not choose a club outside of their community if at all possible. For communities without clubs, athletes should try to ensure that they stay within their region.

Clubs pre-signing athletes should be confident that they will be able to secure the appropriate gym time to host the teams that they are signing athletes to.

Later in December, teams will still be required to complete the usual Online Registration where they will purchase memberships for all of their players and coaches.

Tryouts:

Pending Health Authority Regulations, the tryout period will still begin on Dec. 12 for 16U and younger teams, and Dec. 13 for 17U and 18U teams. We will be continually re-evaluating

these dates as more information becomes available to us.

Volleyball Manitoba will be releasing additional tryout regulations at a later date, expected to be inclusive of group size restrictions and other health and safety protocols.

It is expected that the online registration system will open on Dec. 21 to begin formal team registration, including membership purchase. Teams that have been Early-Signed will still need to go through this process.

Season/Training/Competition:

Assuming Tryouts can begin on Dec. 12, any teams that have been Pre-Signed will be permitted to begin training at this time.

The traditional Holiday Break Training Blackout will also be lifted this year, and replaced by a shorter Training Blackout from Dec. 24-26.

We are still reviewing numerous options about how the season could look in terms of competition, and will be providing more details on our plans in the coming weeks. Competition would not begin until Feb. 1 at the earliest.

As everyone is aware, this is a constantly evolving situation and we thank you for your patience and understanding as we continue to process and evaluate our options.

> MMJHL REVIEW, FROM PG. 22

Critical (Red) are ineligible to participate in hockey programming beginning Nov. 2 and will be revisited on Nov. 15."

The above restrictions included restricting hockey teams and individuals (players, officials, and team staff) residing in the Winnipeg Metro Region Provincial Response Level: Critical (Red) from travelling outside of the region to participate in hockey programming.

The above Hockey Manitoba directive was communicated to all member organizations within the MJHL and publicly.

With this information, the ownership and management group of the Winnipeg Blues and Winnipeg Freeze made an independent decision to operate privately outside of the Hockey Manitoba restrictions, without the necessary approval, by directing players and staff to travel outside of the Winnipeg Metro Region to participate in private unsanctioned hockey programming.

This decision has been recognized by the ownership and management group of the Blues and Freeze as

wrong, that it was made in poor judgement in relation to the difficult situation within the province and that a regretful choice was made, albeit with good intentions during very difficult and unprecedented times, in which they have publicly acknowledged and apologized for while fully cooperating throughout the review process.

It should be noted in our review no evidence was found that the teams were in violation of the Public Health Orders as written at that time. The group did seek guidance from Public Health prior to the practice being held on the necessary protocols required, specific for the Warren facility, to enable them to participate safely in the training session.

However, the decision to direct players and staff to travel outside of the Winnipeg Metro Region (Provincial Response Level: Critical - Red) to participate in private hockey programming was in violation of the Hockey Manitoba directive announced and effective Nov. 2.

This decision, in the end, resulted in conduct taking place that was detrimental to the MJHL and Hockey

Manitoba. The MJHL and Hockey Manitoba have the authority to implement penalties as a result.

After review of the situation, involving the Blues and Freeze, the following penalties have been assessed:

\$5,000 fine to be paid immediately and in full by the ownership group of the Winnipeg Blues/Winnipeg Freeze to the MJHL. Fine payment will go towards COVID-19 PPE relief for front-line workers across the province.

Each organization will forfeit their first-round draft pick in the upcoming 2021 MJHL Draft.

Each organization will be required to complete a community initiative this season as approved by the MJHL and Hockey Manitoba.

As a rule, disclosing internal disciplinary matters of this nature is not made publicly as it would not be in the public interest to do so. However, in this situation, it has become public and both organizations involved have apologized and have taken ownership for their decision publicly.

The above are severe penalties for an organization participating in a single, non-sanctioned private training session.

It is important to note that the above penalties are a result of the decision

of the ownership and management group and not that of the players and/or staff of each organization. Their participation does not merit any sanctions as a result of this unique, unprecedented and difficult set of circumstances.

It is also imperative that the Blues and Freeze organizations, including players, staff, families and supporters should not be further stigmatized due to this decision. These young athletes have seen how unforgiving individuals can be.

Moving forward, the apology has been accepted by the MJHL and Hockey Manitoba with the expectation that each organization has learned from this disappointing mistake and will continue to be positive role models, ambassadors and leaders within their communities, as has been shown repeatedly leading up to this situation.

The MJHL Board of Governors and Hockey Manitoba, albeit disappointed in this decision, continue to support the Blues and Freeze organizations as valued and positive members. This situation has been very difficult for all those that have been involved and should be considered as a strong lesson learned by everyone.

get inspired

> MEAL IDEAS



Sherry Cherry Pork Loin Roast

teaspoon salt.

Season roast evenly on all sides with 2 teaspoons salt and 1 teaspoon pepper.

Place large skillet over medium heat. Add 2 tablespoons oil to pan. Sear pork loin 3 minutes on each side until golden brown. Transfer roast to slow cooker on top of onions.

Cover and cook on low 3 hours.

To make Sherry Cherry Sauce: In blender, blend sherry cooking wine, garlic, 1/2 cup cherries, mustard powder, balsamic vinegar, soy sauce, parsley, remaining olive oil, remaining salt and remaining pepper until smooth; set aside.

After pork loin cooks 3 hours, add Sherry Cherry Sauce around pork roast. Cover and cook 2-3 hours on low.

To glaze, brush roast with warm sauce 3-4 times in last hour of cooking.

Once pork reaches internal temperature of 145 F, remove and let rest 15-20 minutes before slicing.

To finish sauce, remove 1/4 cup cooking liquid and mix with cornstarch to make a slurry. Whisk slurry and remaining cherries into sauce. Cook in slow cooker on high 15 minutes, stirring occasionally.

Slice roast 1/2-inch thick, garnish with fresh parsley and serve with Sherry Cherry Sauce and braised onions.

Recipe courtesy of Cate Meade of "Cate's Kitchen Fit"

Prep time: 20 minutes

Cook time: 5-6 hours

Servings: 8-10

7 tablespoons avocado or grapeseed oil, divided

2 large Vidalia onions, halved and thinly sliced

4 teaspoons kosher salt, divided

1 pork loin roast (4-4 1/2 pounds), trimmed and patted dry

3 teaspoons freshly ground black pepper, divided

Sherry Cherry Sauce:

3/4 cup Holland House Sherry Cooking Wine

5-6 cloves garlic

1 cup frozen Bing cherries, divided

1 1/2 tablespoons dry mustard powder

4 tablespoons Holland House Balsamic Vinegar

2 tablespoons soy sauce

1 bunch fresh parsley, large stems removed, plus additional reserved for garnish

3 tablespoons cornstarch (optional)

In large slow cooker on high heat, add 2 tablespoons oil, sliced onions and 1



Tuscan White Bean Soup

1 cup carrots, diced

6 large cloves garlic, minced

3 cans (15 1/2 ounces each) cannellini beans, rinsed and drained

1 can (13 3/4 ounces) artichoke hearts, rinsed and drained

1 bay leaf

1 teaspoon poultry seasoning

1 teaspoon salt

1 teaspoon ground black pepper

1/4 teaspoon dried rosemary

4 cups kale (about 6 ounces), cleaned, destemmed and chopped

5 ounces pancetta or bacon, diced

8 teaspoons Parmesan cheese, shaved (for garnish)

Place chicken stock, white cooking wine, tomatoes, onion, celery, carrots, garlic, cannellini beans, artichoke hearts, bay leaf, poultry seasoning, salt, pepper and rosemary in slow cooker. Cover and cook on low 7-8 hours or high 4-5 hours.

About 30 minutes before serving soup, stir in kale and cover.

In 10-inch skillet over medium heat, cook pancetta until crispy, about 4 minutes. Move pancetta to paper towel-lined plate to drain.

Ladle soup into bowls and sprinkle with pancetta and Parmesan cheese shavings.

Recipe courtesy of Jillian Wade of "Food, Folks & Fun"

Prep time: 15 minutes

Cook time: 8 hours

Servings: 8

4 cups chicken stock

1 cup Holland House White Cooking Wine

1 can (14 1/2 ounces) diced tomatoes

1 medium yellow onion, diced small

1 cup celery, diced

Expert patient here to help!

By Susie Schwartz

There's no denying that sometimes we need the medical system. You want your team working for and with you. Self-advocacy sits at the heart of this - a skillful art that many have never needed to learn, or don't understand. I want to use my experience to help.

The tip below has 'saved' me more than I can say. It's saved time, errors from being made, and one day might save my life. (Think: high-risk for covid-19 complications or alternatively - car accident.)

Tip: Carry a typed document at all times with your health conditions, medication/doses and the name of your GP or relevant specialists. (Include the date and be sure to keep it current.)

Averaging 100 appointments a year, every new doctor or medical professional I see asks for this information. Their faces light up with surprise and respect as they look it over. I always offer them a copy and knowing they usually keep it, carry two.

But recently, in these confusing covid-19 times, I realised I needed to be even more proactive. With all the talk of hospital/ICU admissions and knowing that our loved ones are no longer always allowed to be at our side to help care for us, for me the aforementioned list is not adequate. Thanks to having Type 1 Diabetes, Gastroparesis, ME/CFS and many food intolerances, a detailed diabetes plan in case of intense weakness or unconsciousness is needed. As an insulin pump user and being a tricky case for regulating blood sugars, even the 'experts' cannot hold the expertise that I and my husband Don carry when it comes to keeping



Susie Schwartz

me out of danger zone. (It really is a matter of life or death.)

I'll be honest. Creating this care-plan has been an emotional process. Picturing myself on a respirator unable to communicate or operate my insulin pump without Don by my side has brought both anxiety and tears. I didn't want to face it. Every time I went to type the necessary instructions, I felt my chest tighten and thought, later.

Guess what? Procrastinating proved worse. Once done (and I asked for input from Don to put it together), I had no anxiety about getting it done. I could rest knowing I'd prepared all I could for myself, and those who care for me. (Bonus tip: This applies to wills, end-of-life directives and funeral wishes, too.)

Trust me. Whether in the hot seat at a new clinic or admitted to hospital, you'll thank yourself.

Less health stress, yes?

A published author and motivational speaker, Susie currently lives in the UK. She welcomes feedback and questions. Find her on FB @ medicalmissstress, Instagram @ medicalmiss_stress and her website lesshealthstress.com



Sweet Potato Casserole with Pecans and Toasted Marshmallows

Servings: 2

1/4 cup chopped pecans

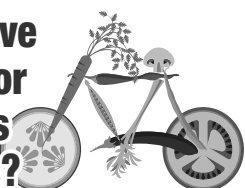
1 pouch Honest Earth Mashed Sweet Potatoes
nonstick cooking spray

1 1/2 cups miniature marshmallows
Position oven rack in upper one-third of oven. Preheat oven to 350 F.

In blender, blend pecans into sweet potatoes.

Divide between two 1-cup ramekins sprayed with nonstick cooking spray. Sprinkle with marshmallows and bake about 15 minutes, or until marshmallows are toasted and browned.

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NOTICES

Urgent press releases or media advisories service. Have something to announce? A cancellation? A change in operations? Though we cannot guarantee publication, MCNA will get the information into the right hands for ONLY \$35 + GST/HST. Call MCNA 204-947-1691 for more information, or email classified@mcna.com for details. www.mcna.com.

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Monday at
4 p.m. prior to
Thursday's publication
Please Call
204-467-5836

A hearty thank you to all who contributed land, equipment, inputs, skills, cash and encouragement to make the 2020 CHOICE growing project a success!

The 80 acre field north of Elm Creek provided by Helen Rempel produced 35 bu/ ac of soybeans. The sale of the crop raised over \$29,000 and net proceeds for the growing project will be finalized at the end of the year.

Proceeds were designated equally to the implementing agencies of the United, Canadian Reformed, Pentecostal, Lutheran/Anglican and Mennonite churches.

It is a pleasure to work with so many supportive and generous people!
Abe Elias 204-745-2497, Carolyn Koster 204-750-2515

FOR SALE BY TENDER

Sealed, written tenders for the property in the Rural Municipality of Roland for the lands described below will be received by:

PKF Lawyers
326 Stephen Street
Morden, Manitoba R6M 1T5
Attention: Matthew Bolt

PROPERTY:

PARCEL 1:

THE NE ¼ OF SECTION 6-4-4 WPM
EXC THE WLY 487.68 METRES PERP OF THE SLY 281.94 METRES PERP
(Approximately 126 Acres of Crop Land)
The property is approximately six miles north of Winkler, just east of Highway #3 and would make an excellent addition to any farming operation. Crop rotation and current soil test are available on request.

CONDITIONS OF TENDER

1. The land will be sold "as is". The bidder is solely responsible to determine the value and condition of the land, land quality, land use, environmental conditions and all other information pertaining to the land that may be of interest to the bidder.
2. Tenders must be received on or before 12:00 noon on Friday, December 11, 2020.
3. To be considered, tenders shall be accompanied by a certified cheque in the amount of ten-thousand (\$10,000.00) dollars and shall be payable to "PKF Lawyers in Trust" as a deposit. Cheques accompanying unacceptable bids will be returned.
4. Highest or any tender may not be necessarily accepted in the Vendor's sole discretion.
5. The purchaser shall be responsible for payment of GST or shall self-assess for GST.

TERMS AND CONDITIONS OF SALE:

1. The bidder whose tender is accepted shall be required to complete an agreement covering terms and conditions of sale.
2. In addition to the deposit, the balance of the accepted tender must be paid on or before the date of closing, which shall be December 18, 2020, or in the alternative, clear evidence shall be provided that the balance of the purchase funds will be available under conditions acceptable to the Vendor in its sole discretion. If the balance of the accepted tender is not paid within the set time limit the deposit paid shall be forfeited as liquidated damages and not as a penalty.
3. Possession is not authorized until acceptable arrangements for full payment of the tender price are made following acceptance of tender.
4. Successful bidder will be responsible for real property taxes commencing accruing from and after December 18, 2020.

For further information contact PKF Lawyers at 204-822-4463.

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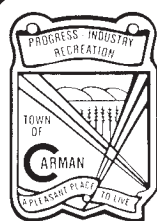


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Prairie Rose School Division SUBSTITUTE TEACHER FOR THE 2020-2021 SCHOOL YEAR

PRSD is accepting applications from individuals with a post-secondary degree who are interested in supporting PRSD schools as a substitute teacher for the 2020-2021 school year.

PRSD will review applications and if you are a successful applicant, PRSD will submit your application for processing under a Limited Teacher Permit. PRSD will cover the cost for this process.

The following is a list of schools by region:

- Region A – Carman Collegiate, Carman Elementary, Elm Creek School, Miami School, Roland School
- Region B – École St. Eustache, St. François Xavier School, St. Paul's Collegiate
- Region C – St. Laurent School
- Region A, B, and C - Hutterian Colony Schools

**For more detailed information, please contact
Human Resources Manager at (204) 745-2003.**

Application must include up-to-date resume detailing qualifications, experience and/or other relevant information and three references who can provide information on your ability.

Human Resources, Box 1510, 45 Main Street South, Carman, MB R0G 0J0;
by Fax: 204-745-3699; or e-mail to: prsd@prsdmb.ca

*Clear criminal record and abuse checks are required of all employees of the school division.
Prairie Rose School Division reserves the right to verify the authenticity of all submitted references.
We thank all for applying, but only applications leading to interviews will be acknowledged.
Accessibility resources will be provided upon request.
This document is available in alternate formats by request.*

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Please call Dean at 204-745-2366, or email dean@carmangolfandcurlingclub.com for more information.

The Carman-Dufferin Standard Classified booking deadline is Monday at 4 p.m. prior to Thursday's publication. Please Call 204-467-5836



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- Computer literate
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- Assist in load and unload activities if and as required.
- Team player with effective interpersonal and organizational skills, reliable and time management capability, organized and flexible.

Walinga offers competitive wages, full benefit packages, pensions and a great work environment.
Pay will reflect on skill set and we are willing to train the right candidate for any of the positions listed.
If you are looking for a rewarding career in any of the following areas or would like to share a resume please contact:
Ray Beukema at 204-745-2951 ext 440 or ray.beukema@walinga.com

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FOR SALE BY TENDER BUILDING LOT

NOTICE is hereby given that the Town of Carman and RM of Dufferin are inviting sealed tenders for the following building lot:

Lot 3 and 4; Block 9; Plan 24
76-1st Street SW, Carman
(60 feet by 120 feet)



CONDITIONS OF SALE:

1. Interested parties must rely on their own inspection and knowledge of the property and not on any representation made by or on behalf of the Town.
2. Sealed written tenders must be received **on or before 2 p.m. on Friday, December 4, 2020**. Please indicate on the outside of the sealed envelope 'RESIDENTIAL LOT TENDER'. Bids will not be opened until this competition closes.
3. Highest or any tender not necessarily accepted.

TERMS OF SALE:

1. The bidder whose tender is accepted will be required to complete an agreement covering terms and conditions of sale.
2. The successful bidder will be responsible to obtain all necessary permits required to build on the lot.
3. All mines and minerals will be reserved from any transfer.
4. Possession is not authorized until acceptable arrangements for full payment are made following the acceptance of tender.
5. The successful bidder will be responsible for all legal costs to transfer title.
6. The transfer of the title must be completed prior to December 31, 2020, if possible.

For further information, please contact Cheryl Young, CMMA, Chief Administrative Officer, Town of Carman. Sealed tenders may be mailed to her attention at Box 160, Carman MB R0G 0J0 or dropped off at the Town office located at 12-2nd Avenue SW, Carman.

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Announcements

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CARD OF THANKS

We would like to thank family, friends, neighbours, square dance friends and our church family for the food, flowers, offers of help, messages of sympathy and prayers following the loss of Vince. There are not enough kind words to express the wonderful support that our family received from the Carman Homecare and Boundary Trails Palliative care nurses, Dr. Woelk, Jeannie and Lloyd Baker. Craig and the staff from Doyle's, your care and professionalism is so greatly appreciated. Julie Baker prepared and delivered a service that was so meaningful to all the family in attendance. We truly appreciate the extra work in making changes at the last minute to accommodate bumping up the funeral planning. We are so touched to know the impact that Vince had on so many lives. We were blessed to have him as our husband, father, grandfather and great-grandfather. Everyone's support from a distance is helping to carry our family through this difficult time.

-Doreen Edwards, Wendy, Jamie,
Daniel, Stacey and families

OBITUARY



Stanley Herbert Klassen

It is with deep sadness that we announce the sudden passing of Stan Klassen on Tuesday, November 17, at the age of 77.

Stan leaves behind the love of his life Lona; his daughter Angela, three sons Rex, Trevor, and Thomas and their partners; seven grandkids along with numerous extended family and friends.

He was a wonderful man and he was deeply loved.

Doyle's Funeral Home
in care of arrangements
www.doylefuneralhome.ca

OBITUARY



Ruth Emily Aune

July 28, 1919 to November 13, 2020

With heavy hearts we announce that Ruth Aune has left us on November 13, 2020 and walked into the long-awaited arms of her husband, Arne, her mother and father and her son Bruce.

She is survived by her daughter Helen (Don) Woods, son John Aune (Diana), son Eric; one sister Joy (Ted) Simonson; sister-in-law Sophie Aune and eight grandchildren and 17 great-grandchildren as well as many nieces and nephews. Ruth was predeceased by her parents Percival and Emily Rattliffe, husband Arne Aune, son Bruce and many brother and sisters-in-law.

Ruth was born in Elm Creek and lived there until she moved to Sperling to be a telephone operator. She married Arne in 1940 and moved to Warren where they farmed. In 1948 they moved back to Elm Creek. She worked at Skinner's Red & White Store and Eddy

Walmsely grocery store. She also worked at the Boyne Lodge so she could be closer to her mother while she was at the Boyne Lodge. Mom worked hard, gardening and canning. They were hard times but good times too. She loved to knit, crochet, quilt and read. She taught Sunday school for years and belonged to the Anglican Guild for many years in Elm Creek and Carman.

When Riverview Legion Lodge was built she moved to Carman and lived there for 24 years, which she really enjoyed. Then eight months in the Carman Hospital and three years in the Boyne Lodge.

A life well spent. She earned her Rest in Peace.

Many thanks to the Carman Hospital staff and to the Boyne Lodge staff for your much appreciated care. You are all very special people. To all essential workers, please take care and be safe.

Private family graveside service will be held at a later date.

Doyle's Funeral Home
in care of arrangements
www.doylefuneralhome.ca

OBITUARY



Henry Janzen

Henry Janzen has gone to Glory! Faithful to the end, Henry is with his Lord. He passed peacefully in his sleep, age 85, on November 14, 2020 at the Carman Memorial Hospital, after a long battle with cancer, and contracting COVID-19.

Henry was born on December 16, 1934 to Abram and Helene Janzen; youngest of nine children. Raised on a farm five miles east of Elm Creek, MB, Henry attended elementary at the Dakota School and high school at MBCI in Winnipeg. With the encouragement of his father, he attended Winkler Bible School, where he met Clara Hyde, the woman he married on July 10, 1959. In 1960, Clara gave birth to David, who lived only a few hours. Henry and Clara were then blessed with four girls; they raised them to love the Lord.

God led Henry to obtain a Bachelor of Divinity at Mennonite Brethren Bible College and, in 1969, to pastor the North Battleford

MB Church in Saskatchewan for five years. The family then returned to Elm Creek. Henry served in the Elm Creek MB Church as Sunday school teacher, Moderator, and choir director. He preached on many occasions. In later years, Henry and Clara were active members of La Salle Community Church. In 2016, Henry and Clara moved to the Heritage Manor in Elm Creek, where they enjoyed community and fellowship.

Henry loved singing, fishing, camping, and watching sports. God gifted Henry with the ability and creativity to work with his hands, seen in the beautiful willow furniture he made in his retirement, through his business, Elm Creek Willow. Growing roses was also a passion for Henry, he delighted in sharing them.

Diagnosed with lung cancer in December 2017, Henry was given a short time to live, but God blessed Henry so he could pray at three family weddings, and celebrate 61 years of marriage with Clara. Henry went into hospital in July 2020; he came home for nine days in September, allowing his children and grandchildren to say goodbye.

Henry is survived by his wife, Clara; their daughters - Sandy, Vi (Ray Snaith), Connie (Paul Bergen), and Fern; eight grandchildren; three great-grandchildren; and his siblings: Mary, Maggie, Fred, Jack and Abe. He was predeceased by his son, David; and his siblings John, Anne, and Irma.

The family would like to thank the staff of Boundary Trails and Carman Memorial Hospitals.

Memorial donations may be made to Mission Aviation Fellowship Canada - www.mafc.org

Doyle's Funeral Home
in care of arrangements
www.doylefuneralhome.ca

OBITUARY



Eldon R. Wiebe

September 3, 1934 - November 16, 2020

It is with sad hearts that we announce the peaceful passing of Eldon Wiebe (86), beloved husband of the late Maggy Wiebe, on November 16th at Boundary Trails Hospital.

Eldon will be forever missed by: daughter Dianne (Jim) Toews, and children Rosalyn (Luc), Ryan, Ian (Samara), and Wayne (Bailey); son Keith (Sharon) Wiebe, and children Janice (Nick), Laurel (Chris), and Steven (Naomi); son Bruce (Noreen) Wiebe and their son Terrell (Janna); daughter Wendy (Paul) Bergen, and children Darren (Nicole), Jarret (Megan), Cam (Christina), and Brad (Robyn); son Roger (Delsie) Wiebe; son Glen (Lorelei) Wiebe and children Cassandra (Jonathan), and Desirae. Twenty great-grandchildren and one great-great-grandson added to the pride and joy he felt, and often expressed, for his expanding family. He was predeceased by his wife, Maggy in 2014, his parents, and sister-in-law Anna Wiebe. He is survived by his sister Irene (Bill) Krahn, and his brother Brian (Beth) Wiebe, nieces and nephews, brother-in-law, and sisters-in-law.

Eldon Rodney Wiebe was born on a farm near Myrtle, Manitoba, the eldest child of John E. and Agatha Wiebe. The family moved to the Carman area in the early 1940's.

Eldon and Maggy married on July 28, 1956. Together they raised their children on the farm northwest of Carman. Selling the farmland in the early '70's, Eldon worked in a variety of roles: operating a butcher shop, driving fuel truck and managing Elm Creek Co-op, running Carman Co-op's Implement parts department, and school janitor.

Together with Maggy, Eldon faithfully served the Carman Mennonite Church in countless roles. He also volunteered extensively in the community.

Eldon was known for his positive, fun-loving personality. People were quickly drawn in by the ever-constant smile, the cheerful outlook, the teasing, a kind gesture, a hearty laugh, a friendly word.

We are grateful to the staff and doctors of Boundary Trails and Carman Hospitals for the loving care afforded to Eldon and family in his final days.

Memorial donations may be made to: The Back Door Youth Centre. Cheques payable to Youth for Christ, Box 449, Carman, MB, R0G 0J0.

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