

# PIKE BAY NEWS

Brought to you by the Pike Bay Community Association (PBCA)

March 2023



## MARCH DATES OF NOTE:

**08 – International Women’s Day**

**12 – Turn clocks **AHEAD** one hour**

**13-17 March Break**

**17 – St. Patrick’s Day**

**20 – First day of Spring!**

## Free Skating at Lions Head Arena

([https://www.northbrucepeninsula.ca/en/news/2023-public-skating-schedule.aspx?fbclid=IwAR0u1EXKh\\_SY1aTM9OLc6UbzyhYrqntGBUyd6NCcPNLQbm7rmK8cyzVwO7I](https://www.northbrucepeninsula.ca/en/news/2023-public-skating-schedule.aspx?fbclid=IwAR0u1EXKh_SY1aTM9OLc6UbzyhYrqntGBUyd6NCcPNLQbm7rmK8cyzVwO7I)):

4<sup>th</sup> 6 - 9 p.m.

13<sup>th</sup> 2 - 4 p.m.

14<sup>th</sup> 2 - 4 p.m.

15<sup>th</sup> 2 - 4 p.m.

17<sup>th</sup>. 2 - 4 p.m.

18<sup>th</sup> 6 - 9 p.m.

25<sup>th</sup>. 6 - 9 p.m.

## BY THE BAY

The hours for the month of March:

Sunday 8 a.m. - 5 p.m.

Monday to Saturday 8 a.m. - 6 p.m.

Empties can be returned 7 days/week.

Every Friday they offer a deal on Fish & Chips for \$10.99, which includes 2 pieces of fish and French Fries.

## SPRING IS COMING!

We hope you enjoy the March newsletter. Thanks to Karen Sword for sharing information from a recent article she came across on crokinole.

We are looking forward to hosting lots of activities at the community centre this year. We have many volunteers and ideas but please let us know if there is a skill/hobby/workshop you would like to offer or one that you would like to participate in.



While we await Spring don't forget that we have many puzzles in our lending library. Send us an email ([pikebay.ontario@gmail.com](mailto:pikebay.ontario@gmail.com)) and we will make arrangements for your easy pick up.

Canada Day will be here before we know it. A committee of volunteers will be meeting soon to start planning some family friendly activities. If you would like to help with the planning, setup, orchestration or cleanup be sure to let us know. As everything comes together, we will keep you posted.

Electrical work at the community centre and incorporation is ongoing. We are hopeful that both projects will be finished soon.

We have received such positive feedback and so many wonderful donations for upcoming auctions. With the opening of the centre for activities it will be more challenging. If anyone is interested in helping with the auctions, please let us know.



**May your troubles be less  
And your blessings be more  
And nothing but happiness  
Come through your door!**

## CROKINOLE

A cottage game

From Canada's History magazine  
(condensed thanks to Karen Sword)

Whether you haven't played crokinole since you were a kid, or you've never heard of it, or you're an ardent fan, its story is a uniquely Canadian one. The earliest written reference to crokinole simply mentions that the game was already popular in Canada in the 1860s.

The game was easy to learn, people could fashion their own board and discs, and it provided a welcome diversion on long winter evenings. At least as important at a time when many strict Protestant households didn't tolerate playing cards, crokinole was unobjectionable. By the 1890s, progressive crokinole parties, where players moved to a different house depending on whether they won or lost, were widespread. Crokinole clubs sprang up all over — some socially oriented, some competitive. Their numbers declined with the advent of mass entertainment in the 1950s. Here's a photo of the oldest board known. It was built in 1875 by Eckhardt Wettlaufer — who lived southwest of what is now Kitchener, Ontario — as a gift for his five-year-old son, David.



The basic board layout is universal but the rules are not. Local customs and house rules vary so much that game guides recommend making sure the rules are clear to everyone before starting to play. For instance, it's pretty much — but not universally — understood that neither the board nor a player's chair can be moved during play and that players must keep at least part of their backside in contact with the chair when shooting — a regulation often referred to as the one-cheek rule. Some people insist that a player's disc must directly strike an opponent's while others say that an indirect hit — where the disc in play hits another disc on the board, which then strikes an opponent's disc — is also acceptable. On a free shot (when no opponent's discs are on the board) some house rules require that the disc be removed if it doesn't enter the inner circle; others allow the disc to remain no matter where it goes.

So, when you pull out that board next summer, enjoy a uniquely Canadian game! And please do share photos of your crokinole boards and let us know about any 'house rules' you might be using. Perhaps crokinole will feature in some of our community centre activities this year!

**March 8<sup>th</sup> is International Women's Day!**

**Be the woman who fixes another woman's crown  
without telling the world it was crooked.**

## MAPLE HOLIDAY COOKIES

March is Maple Syrup month and, with many producers in Ontario and especially here on The Bruce, it is certainly tempting to try different recipes. This cookie recipe is from the *Pure Maple From Canada* website: <https://www.puremaplefromcanada.com/recipes/> Practice making them now to perfect in time for your Canada Day festivities! If you need any taste testers be sure to let us know!

### Ingredients

- **3 cups** all-purpose flour
- **1 tsp** baking powder
- **1/2 tsp** salt
- **1 cup** unsalted butter, softened
- **1 1/2 cups** maple sugar, divided \*
- **1/3 cup** pure maple syrup
- **1** egg
- **1 tsp** vanilla extract



\*you can buy, make your own or substitute brown sugar

### Method

1. In bowl, whisk together flour, baking powder and salt.
2. Using electric mixer, cream butter, 1 cup sugar and maple syrup until light and fluffy; beat in egg and vanilla. Stir in flour mixture. Wrap dough in plastic wrap; refrigerate for 1 to 2 hours or until chilled.
3. Preheat oven to 350° F. Line baking sheets with parchment paper.
4. On floured surface, roll out cookie dough into 1/4-inch thickness. Cut out shapes; rerolling scraps once. Transfer to prepared sheets. Sprinkle remaining maple sugar over top; press lightly into cookies. Refrigerate for about 30 minutes or until firm.
5. In 3 batches, bake cookies for 8 to 10 minutes or until set and lightly golden. Transfer to rack; let cool completely.

### ST. PATRICK'S DAY HUMOUR TO SHARE ...

Why do people wear shamrocks on St. Patrick's Day?  
(Real rocks are too heavy!)

Why can't you iron a four-leaf clover?  
(Because you shouldn't press your luck!)





### YOUR EXECUTIVE

President: Debbie Dover

V.P.: Ron Wheeler

Treasurer: Michael Latimer

Secretary: Karen Sword

Membership: Kathy Campbell

Community Centre Rep: Pat Howes



Send us your ideas and feedback: [pikebay.ontario@gmail.com](mailto:pikebay.ontario@gmail.com)

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