

Calmar Chroniele

June 21st: First Day of Summer

HELLO, SUMMER



National Iced

Tea Month

Tips & recipe's

on the back





YOU'RE INVITED Calmar Public Library Grand Opening



You are invited to attend the ribbon cutting ceremony, celebrating the Grand Re-Opening of the Library

CALMAR PUBLIC LIBRARY

SATURDAY JUNE 11TH AT 11:30AM

RIBBON CUTTING STARTS AT 12:00PM

Come Kelp Us Celebrate The Completion Of The Renovations



Calmar Public Library 4705-50 Ave Calmar, Alberta T0C 0V0 780-985-3472



Library Corner..

Books and movies are not the only items your free library card offers you. Did you know that by being a library patron you have access to magazines and newspapers. Log onto the Calmar Public Library website, click on eResources then the tab "Articles in Magazines & Journals". Press Reader provides access to current newspapers from around the world in full-colour, and full-page format. With Zinio you have access to 136 digital magazine titles that you can read on any internet-enabled device.

The Library has a **Family Literacy Program** on Wednesday's with Darlene Ede from Leduc County Parent Link that starts at 11:00 am. This program is for 0 to 5 years of age with caregivers. Darlene also runs a **Family Literacy Program** for 0-5 years of age with caregivers on the third Thursday of the month at 10:00 am. Call the Library for details or drop in and check it out. This program is **Free**.

TD Summer Reading Club

We are gearing up for the TD Summer Reading Club: "WILD" that will start on Wednesday, July 6th and run till August 10th. The Program will start at 1:30 pm and run for an hour. This year we have some exciting entertainers that will make you laugh, giggle and simply go "WILD"! Participation is free, though registration is required. Registration packages will be available June 1st.

PSSSST

The Library is working on a Lego program that will run on early dismissal day starting October 6th. Watch for more information.

Grand Re-Opening

In celebration of the renovations being complete; we are having a **Grand Opening** on **Saturday, June 11th** starting at 11:30 am with the ribbon cutting ceremony taking place at 12:00 pm. Come check out the new digs, meet and greet with dignitaries and of course cake!! Everyone is welcome!

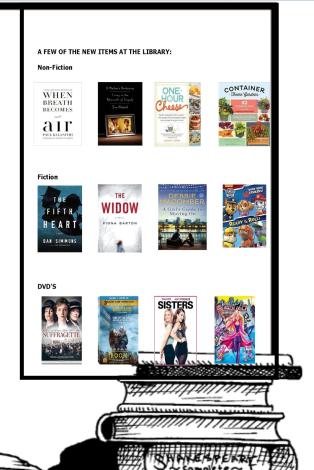
Do you know someone?

We are currently working on fall programing and would like to find a facilitator for adult colouring. If interested please contact me.

Until next time....

Susan Parkinson Manager

Don't forget to like us on Facebook!



Nikki O'Shea 2008



MEMO

10 May 2016 Date **Branch Presidents**

Chris Strong, Command President
Utilization of Poppy Funds for Evacuees of the Fort McMurray Fire

As a reminder, Branches are authorized to use up to 50% of Poppy Funds assist evacuees from the Fort McMurray Fire. Refer to the Poppy Manual, Article 402h.

Following is an application to track your emergency funds used for anyone you assist affected by this tragedy, **not only Veterans**.

Branches and evacuees requiring further assistance can also contact our office toll free at 1-866-580-3887 (VETS) or email office@abnvtlegion.com as we have the Central Fund set up under the Alberta-NWT Command.

College

Funding Information Available,

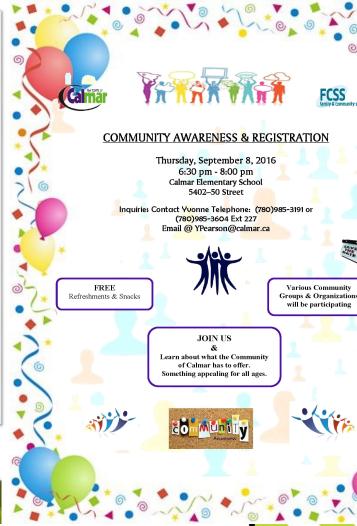
Please Contact,

Bob @ 780-984-8414

Yvonne FCSS Coordinator

780-985-3191

Office Hours: Tuesday, Wednesday & Thursday







<u>You're Invited</u> Come Celebrate Seniors Week With Us

June 6—June 12, 2016

Who: Contact Yvonne by phoning 780-985-3191.

Leave a message with your name, number and number of guests attending.

What: A Luncheon to celebrate Seniors Week

Where: The Calmar Curling Club

When: June 30, 2016 from 11:30am to 2:30pm

Cost: FREE

RSVP BY MONDAY JUNE 20, 2016 Limited room available—Maximum 90 guests





Calmar Fitness Summer Session

July 5 - Sept. 1

Outdoor Bootcamp Tuesdays at 6:30 p.m.

Get ready for the ultimate total body workout outside. This class combines strength training, cardio, playground circuits and more to ensure maximum results in only 1 hour!

9 week session: \$90

Drop-in: \$12 Purchase your 9 week session before July 1 & pay only \$72!

Early Bird

Special!

SAVE \$18

Sessiono: July 5 - Aug. 30

Walk/Run Group Thursdays at 6:30 p.m.

Walking is one of the best forms of exercise! Join us on 1 hour walks/runs in Calmar and Devon as we challenge ourselves with stairs, hills, lunges & short running bursts.

> Session: July 7 - Sept 1 9 week session: \$70

Drop-in: \$10

Early Bird Special!

Purchase your 9 week session before July 1 & pay only \$60!

For more information text or call Brittany at 780-298-7936 or check-out our Facebook page! Calmar Fitness

Dew Drops Daycare Centre Open 7:00 am - 6:00 pm Monday - Friday

Calmar, Alberta

Best Daycare in Town!

\$50.00 Off 1st Month When you enroll Your child!

This Offer valid until June, 2016 New Registration Only

Now Accepting New Registrations **Before and After School!**

ACCREDITED

Qualified, Friendly Staff Full-time, Part-time and Drop In Service Welcome Breakfast and Nutritious Snacks Daily

NEW TOYS

Fenced Outdoor Play Ar-

Free Childcare for any Fort McMurray Evacuees. Inquire Within



For Inquiries Please Call: Fatima 780,985,2818 Syed 789.504.4567

Subsidy Program Available



Family Fun day Friday July 1st

Calmar's Communities in Bloom is once again hosting a Family Fun day on Friday July 1st at the Calmar Spray Park from 12pm to

There will be games, crafts, face painting, hotdogs, drinks and cake. Come on out and help us celebrate Canada's birthday!

For more information contact Lin Rehn 780-886-7031

THANK YOU!

Communities in Bloom would like to thank everyone who came out for the Spring Town Cleanup. We had great participation this year. Thank you to Mayor Yachimetz's wife Kim, Councilor Terry Balaban and his wife Janice, Councilor Michelle Borodawka and Pastor Keith and the Calmar Baptist Church members for helping out. A fantastic

Mayor's Corner

Property tax season is here again. Administration and Council has worked hard on passing a budget for 2016 with a zero percent increase on the municipal side of the property tax. There is an average of \$14.00 per property, tax increase due to Provincial School Tax, which is outside of the Town's control. This rate is set by the Provincial Government. Your taxes are connected to the property assessment or value of your property.

Administration and Council have tried to keep taxes in check over the last number of years. These are the municipal tax increases over the last six years. 2011 - 2.5%, 2012 - 2.5%, 2013 - 2.5%, 2014 - 1.5%, 2015 - 0.0%, and 2016 - 0.0%. As you can see all of these percentages are below the cost of living or inflation rate for each of these years. This has all been accomplished with no cut to services. Other communities in the area have seen 3 to 7 percent increases per year over the same time period.

Canada Day is fast approaching. So mark your calendars because the Communities in Bloom Board will be having some fun games, hot dogs and drinks in the Spray Park. Everyone is welcome so please come out and celebrate Canada's 149th Birthday.

If you have any questions or concerns please feel free to contact myself or any of the Councilors and we will try to answer your questions. You can contact me at wyachimetz@calmar.ca or call (780) 722-4147.

Let's make Calmar be the best Calmar can be.

Mayor Wally Yachimetz



CALMAR & DISTRICT SENIORS CLUB UPCOMING EVENTS

Friday June 3—Foot Lady
Contact Aileen @ 587-991-4132

Wednesday June 8—General Meeting
1:30pm at Seniors Center

Wednesday June 15—Birthday Celebrations
1:30pm at Seniors Center

Tuesday June 28—Jammers, Light lunch served 1:00pm—3:30pm \$4.00 per person

Contact Lola Coombes: 780-985-2212

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Phone, fax or email your ad by June 15, 2016 to the contacts listed below.

(P) 780-985-3604

(F) 780-985-3039

Email: info@calmar.ca

Newsletter Deadline: 15th the month.

Options: \$100.00—Full Page \$75.00—Half Page \$50.00—Quarter Page \$25.00—Business Card

Advertise with us!!! Community Groups are FREE



Six rules for the best iced tea

Perfecting your own iced tea recipe means using less sugar than store-bought mix. Here are 6 rules to guarantee a crowd-pleasing iced tea.

lced tea is a favorite summer sipper and easy to make from scratch. You probably already have everything you need in your cupboards right now to whip up a tasty pitcher of iced tea.

All it takes is a few tea bags, water and a bit of sugar and you are on your way. Making iced tea from scratch also lets you control the amount of sugar you use, or you can skip the sugar altogether and just add lemon for a tart, thirst-quenching drink.

1. Use enough tea bags

When foods are served cold, the flavors become dull. A stronger tea - such as Darjeeling, Jasmine or green teas - is necessary to have a well-flavored tea served cold. Use two tea bags for every 3 cups of water for best results.

2. Don't oversteep

If you prefer your tea stronger, use more tea bags rather than lengthening the steeping time. Allowing tea to overstep brings out the tannins in the tea and can make it bitter. For weaker tea, reduce the steeping time rather than taking away tea bags for better flavor.

3. Add sugar to hot water

If you sweeten your tea, add the sugar to the hot tea in order to dissolve the grains. If you prefer to sweeten your tea afterwards as per each persons taste, use a simple syrup rather than granulated sugar which will leave sugar grains in your glass.

4. Cool before refrigerating

Putting hot tea into a cold fridge will make your tea cloudy. Allow your tea to cool before you refrigerate. If you do end up with cloudy tea, try adding a bit of boiling water to it – it will sometimes do the trick!

5. Keep it real

Don't use artificial lemon juice. Only use real fresh squeezed lemon juice from fresh lemons for the very best flavor.

6. Fresh is best

Iced tea taste best when it is freshly made. Make only what you will drink in two or three days. It's easy to make, so don't worry about having to mix up another batch!

Homemade Sweet Iced Tea

www.fortysomething.ca

Ingredients

3 tea bags

4 cups of water

1/2 to 1 cup sugar or sugar syrup

1/2 lemon, thinly sliced or raspberries,

peaches etc.



<u>Instructions</u>

- Bring water to a boil in a saucepan. Once it reaches the boil, remove from heat, add the tea bags, cover and let steep for 5 minutes.
- Remove and discard the tea bags. Pour tea into a heat-proof glass pitcher. While tea is still hot, add sugar to taste (or omit if you prefer unsweetened tea). Stir to dissolve sugar.
- Allow to cool for 30 minutes at room temperature, then place pitcher in the refrigerator.
- If adding lemon, slice one half of a lemon into thin slices. Add lemon slices to the pitcher.
- Refrigerate at least until cool. Serve over ice and enjoy!

This recipe makes a small batch, so if you like iced tea, I'd suggest doubling the recipe.

Prep time: 5 min | Cook time: 5 min | Total time: 10 min



Maggie Moo's Ice Cream Barn NOW OPFN!!!

2 (0) (0)

11am-9pm Located On Main Street

7 days a week (weather permitting)

Next to the library

