



Newsletter
August 2017



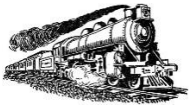
Hague Town Office will be closed for Saskatchewan Day on Monday, August 7th.



Garbage Cans: We encourage you to remove your Loraas garbage bins from curbside as soon as possible after pickup to reduce chances of damage from vehicles. A replacement bin will be charged back to property owners at approximately \$125.



Tree Trimming: Summer weather is seeing everything sprout up green – including the trees along the sidewalks. For pedestrian comfort and safety, we ask that any branches that hang over the public sidewalk be trimmed back. For any branches not trimmed in due time, the Public Works will be trimming as they see fit.



Railcars & Tracks: For numerous safety reasons, please do not walk or play in or around the railcars or tracks for they maybe potentially hazardous!



Compost is picked up every Monday.
Please no wood, branches, pinecones or plastics as they do not decompose.

Reminder: use bins, bags or boxes.
Note: Please do not burn garbage in fire pits. The smell is offensive to the neighbors & against SK Environment Regulations!



Residents are urged to report even the most minor events. This will help the RCMP better track trends in crime, increasing response and resolution. You can contact the Rosthern RCMP at 306-232-6400.

Hague SK River Valley Museum Heritage Day - Sat, August 19th

Pancake Breakfast 7am – 8:30am
Pork Sausage Making



Break Baking
Black Smith



Sausage on a Bun
Music



First Responder Course



WHERE: Fire Hall in Hague, Sask.
WHEN: September 22, 23, 24
September 29, 30, &
October 1, 2017

FRIENDS HELPING FRIENDS; when an emergency situation arises and an ambulance is en route, a First Responder can provide care, comfort, and potentially lifesaving Emergency Medical Services (EMS) until the ambulance arrives.

The Saskatoon Health Region provides assistance to offer the Red Cross First Responder program to the community of Hague and surrounding areas.

The Volunteer First Responder will respond to calls for service as per dispatch instructions providing life-saving skills such as CPR, controlling bleeding, providing oxygen while also offering comfort and support to the patient and/or their families.

For more information & to register for this or an upcoming course, please contact 306-682-8190 or email SHRFirstResponders@saskatoonhealthregion.ca



Community Garden Walk held in July
Would like to thank all those whom attended the Garden Walk and Social. A huge thank you to all the avid gardeners who generously allowed us to appreciate their backyards and encourage them to keep up the beautiful work!



Found! 2 Bikes. Please call the Hague Town Office to identify. 306-225-2155



Computer Desk for Sale - \$60

CPU compartment is detachable. In great shape.

Measures: 30 inches deep
36 inches wide
30 inches high

Contact the Hague Town Office at 306-225-2155



Piano for sale!!! Best offer will be accepted. Purchaser is to plan moving arrangements. Contact 306-225-2155



As part of the 50th anniversary celebration, when you check out a book, you get to enter your name to win a prize! Names will be drawn at the end of the month.

Hey Kids!

Summer Reading Program runs till August 31.

So hurry and register!!!

Have fun reading and chances to win prizes!



CALLING ALL CHILDREN!

The Hague Gospel Church is doing VBS

“A Mighty Fortress”

August 14 – 18 6:30pm – 9pm

Come on out & bring your friends!

For the registration form and more info, please check out our website at:

www.haguegospelchurch.com

Computer Problems?



If your PC is not booting, you need a virus cleaned, or are moving to a new laptop or desktop, David's Computer Repair can help. We serve both individuals and businesses. You can get in touch at 306-261-0879 or at david.harron.91@gmail.com



CANADIAN FOOD FUN FACTS



Alberta Beef: Alberta is the cattle capital of Canada and according to the province's farmers, it has the 4th largest cattle herd in North America, behind Texas, Kansas and Nebraska.

Bacon: The delicious cured pork product can be made in many ways

Bannock: Bannock takes its name from a traditional Scottish flat bread, adopted by North American Natives, including Canada's Inuit

Butter Tarts: A classic Canadian dessert that never seems to go out of style.

Canada Dry Ginger Ale: After hundreds of experiments, John J. McLaughlin achieved the perfect formula for his Ginger Ale in 1904.

Canadian Apples: According to Agriculture Canada, apples were first brought over to the country by European settlers in the 17th century.

Canola Oil: Was developed in Canada and is the healthiest of all commonly used cooking oils. It is lowest in saturated fat, high in cholesterol-lowering mono-unsaturated fat and the best source of omega-3 fats of all popular oils. Comes from pressed canola seed. The seed is harvested from pods that are formed after those beautiful yellow flowers fade away. North American farmers have been growing canola seed for over 30 years.

Coffee Crisp: This candy bar is one of the few that can only be found in Canada!

Girl Guide Mint Cookies: In 1995, this popular treat was first introduced to all provinces across the country.

Maple Syrup: Quebec is the largest producer of maple syrup in the world, accounting for about 75 – 80% of the supply.

Montreal Smoked Meat: Besides bagels, Montreal is also known for its kosher-style smoked meats.

Mustard: Canada is the largest exporter and the second largest producer of mustard seed in the world, accounting for 75 – 80% of all mustard exports worldwide.

Nanaimo Bars: These legendary Canadian no-bake treats originated in (no surprise) Nanaimo, BC

Nova Scotia Lobster: The Atlantic province of Nova Scotia is world-renowned for its tasty crustaceans. They have some of the most fertile lobster fishing grounds on the planet.

Poutine: A classic Canadian treat that is said to have originated in Quebec in the 1950's

Saskatchewan Lentils: This nutritious little legume grows in pods and is one of the oldest cultivated crops on earth.

Saskatoon Berries: These berries are rich in antioxidants and considered one of the world's "superfruits."

Tourtiere: This traditional Quebecois double-cruste'd meat pie may be traditionally served at Christmas, but there's a good chance French Canadians eat it all year long. While they can be packed with a combination of pork, veal and beef, in Montreal tourtiere is usually made with only pork – finely ground – and seasoned with cinnamon and cloves, and served with ketchup.

Source: Gregg Distributors Brochure