

The Citizen

Free PLEASE TAKE ONE

VOLUME 3 - ISSUE 12

DECEMBER 2017

www.nivervillecitizen.com

DISTRIBUTED FREE TO NIVERVILLE, ÎLE-DES-CHÊNES, STE. AGATHE, ST. ADOLPHE, TOUROND, OTTERBURNE, NEW BOTHWELL, AND GLENLEA



We Reward You For Referrals

Niverville CREDIT UNION

Come on over



204-388-4442

LOCAL NEWS

Ritchot Reviews Wards

■ In advance of next year's municipal elections, Ritchot is conducting a review of its ward boundaries to ensure an equal population distribution.

Details on Page 11



LOCAL NEWS

Great Gorp Project of Niverville Turns Eye to American Market

■ Local entrepreneur Colleen Dyck takes her growing business south of the border, winning a big U.S. award in September.

Details on Page 15

SPORTS & RECREATION

Gab-Roy Sends Four V-Ball Teams to Provincials

■ After a hugely successful season, all four of Gab-Roy's volleyball teams have qualified for the Manitoba provincials.

Details on Page 22

ARTS & ENTERTAINMENT

A Daily Dose of Satire

■ Blogger Andrew J. Bergman talks about the evolution of his popular blog, *The Daily Bonnet*, that seeks to lampoon Mennonite culture—affectionately.


Details on Page 26



Another Successful Winterfest in Niverville

»» DETAILS ON PAGES 19


CHANEL TODD



\$89978

LIVE LIFE AND SAVE FOR IT

Enjoy today. We'll help you take care of tomorrow.

scu.mb.ca/mysavings  STEINBACH CREDIT UNION

country SNACKS

Est. 1990

RED RIVER CO-OP FULL SERVICE GAS BAR

Merry Christmas from all of us!

\$1.99

ONLY AVAILABLE AT CO-OP

No time to bake?

All Grunthal Bakery Cookies **1/2 price** until Christmas!

Thank-you for your support

- Pete & Rose -

180 MAIN STREET, NIVERVILLE 204-388-6095

86 Main Street - Box 267
Niverville, MB
R0A 1E0

Niverville
WHERE YOU BELONG

1-204-388-4600
feedback@whereyoubelong.ca
www.whereyoubelong.ca

In the weeks ahead many of us will be gathering together to attend school, work, and family events. This is a time of year where the calendar becomes quite full. As the hustle and bustle of the season increases and one's free time appears to dwindle due to an increase in activities and events, my wish for all of you is that this would be a time where you would choose to slow down and take the time to appreciate those you love. May you all experience love and peace and joy this season. Merry Christmas to you!

Privileged to serve all of you as Mayor.
Myron

Merry Christmas

*Thank-you for your business in 2017.
Looking forward to serving you in the New Year!*

866-808-8109

Sutton Sutton Group - Kilkenny
663 Stafford Street
Wpg. Mb R3M 2X7

THE CLARENCE & WESLEY
BRAUN & DOWSE
TEAM
www.teampreferredchoice.com

WHAT'S INSIDE

Christmas Recipes from around the World	4
Multiplex Chase the Ace Has a Winner	6
Teacher Gives Back Through French Instruction	7
Keeping Dreams Alive at the Heritage Centre Gala	8
Two Loonies and a Whole Lot of Love	9
Riel Industrial Park Expands to Third Phase	10
Ritchot Reviews Ward Boundaries	11
Ritchot Sets Plans for Main Street Initiatives	12
Niverville Council Looks to Improve Safety in High Traffic Zones	13
GORP Makes Big Moves into U.S. Market	15
Barrelling into Station 420	16
The Greatest Fairy Tale	17
Pickleball: Canada's Fastest Growing Sport	20
All Four Gab-Roy Volleyball Squads Reach Provincials	22
Clippers of All Ages Hit the Ice	23
Rural Residents Connect with Music through Sound Lab	24
Minimalist, Wunderlust Lifestyle Captured in Functional Works of Art	25
Mennonite Culture Ripe for Satire	26

The Citizen

Box 266, Niverville, MB R0A 1E0
www.nivervillecitizen.com

Managing Editor:
Evan Braun

Sales Manager:
Ray Dowse

Operations Manager:
Cara Dowse

Design/Production Manager:
Dustin Krahn

Contributors:
Evan Braun, Brenda Sawatzky, Chantel Todd,
Liz Byron, Greg Fehr, Jan Kendall St. Cyr,
Peter Braun, Amber Mamchuk, Heather
Wallace, Nick Anderson, Travis Mason,
Renata Wall, Fiona Robinson

CONTACT US
Letters to the Editor:
editor@nivervillecitizen.com

Advertising Sales:
sales@nivervillecitizen.com

Classifieds/General Information:
info@nivervillecitizen.com

Artwork/Ad Proofs/Graphics:
ads@nivervillecitizen.com

The Niverville Citizen is published monthly and distributed through Canada Post to all those with a postal box in Niverville, Ile-des-Chênes, St. Adolphe, Ste. Agathe, New Bothwell, Otterburne, and Tourond. Additional copies are manually distributed to businesses in the aforementioned communities, as well as the town of Landmark. The paper is printed in Canada by Derksen Printers Ltd. Republishing of this paper in whole or in part without prior approval is strictly prohibited.

The advertising deadline is 5:00 p.m. on the 15th of each month. The paper will be distributed the last week of every month.

Our commitment to the reader is to provide a professional and reliable means of communication that both residents and businesses will value. This newspaper is 100 percent supported by those who choose to advertise within it. Readers who support the businesses who advertise in this publication are also supporting the development and circulation of future issues of this newspaper. Together, we can help build stronger communities.

FREE TO SHARE.
PLEASE RECYCLE.

An Unpayable Debt of Gratitude

By Evan Braun

✉ editor@nivervillecitizen.com

On November 11, more than 700 people gathered at the Heritage Centre in Niverville to commemorate Remembrance Day, marking the volunteer-organized ceremony's twentieth year. Lorraine Kehler, whose son Samuel serves in the Navy, took on the role of Master of Ceremonies.

In honour of the 100-year anniversary of the Battle of Vimy Ridge, the ceremony included a video presentation featuring NCI teacher Deanna Wiebe, her husband Greg Wiebe, and two of Deanna's former students, Amanda McVicar and Jane Fast. These four were part of a group who visited the Canadian National Vimy Memorial in France. As a tribute to the iconic battle, they reflected on what it was like to see the memorial and visit the graves.

Grade Four students from Niverville Elementary sang "O Canada," "God Save the Queen," and "We'll Meet Again." They were led by teacher Lois Neufeld and accompanist Julie Wiebe.

As a sign of solemn observance, cadets Aiden and Ryleigh Bruce held vigil of the



MP Ted Falk lays a wreath at a Remembrance Day ceremony in Lorette.

✉ TED FALK

onstage memorial. Chris Marchand and Matthew Antonio led a prayer for peace.

Wreaths were laid on behalf of Canada, the Canadian Armed Forces, veterans, the Royal Canadian Legion, the RM of Taché, the Town of Niverville, youth, and the Fire and Emergency Personnel of Niverville.

Guests were invited to a light lunch after the service.

Elsewhere, Provencher MP Ted Falk appeared at a Remembrance Day ceremony in Lorette.

"Today, Canadians across our great country gathered in parks and community centres and around cenotaphs and

war memorials to honour our men and women in uniform and the sacrifices they have made and will continue to make," Falk said in a statement. "We paused to reflect on those who've, indeed, made the ultimate sacrifice. That

these brave citizens would put their lives on the line to defend our freedom, human rights, democracy, and the rule of law is most honourable. It's a debt of gratitude we can never repay."

Wishing you Peace and Joy this Christmas season

Thank you for making 2017 such a great year!

Sutton **BRUCE KROEKER**
204-371-3392
kroekerb@sutton.com
Sutton Group Kilkenny Real Estate

MEL'S
SEPTIC SERVICES
SINCE 1989

call or text **204-388-4201**

There is no time more fitting to say Thank You to all our great customers and wish everyone a Happy Holiday Season!

Merry Christmas

Wishing you and your family peace and joy this Christmas. May God bless you in the New Year.

TED FALK MP
PROVENCHER

76 PROVINCIAL TRUNK HWY 12 N, STEINBACH MB R5G 1T4
TED.FALK@PARL.GC.CA • TEDFALK.CA • 204-326-9889
f TEDFALKMP



Christmas Recipes from around the World



TOURTIÈRE (MEAT PIE)

Louise Courcelles and
Marie Lapalisse, Ste. Agathe

Filling Ingredients:

- 2 parts ground beef
- 1 part ground pork
- Pinch of ginger and salt
- Add water to cover meat.
- Stir. Cook meat.
- Thicken with bread crumbs.

Crust Ingredients:

- 5 cups flour
- 2 cups Tenderflake lard
- Pinch of salt

Directions:

Mix together. In a one cup measure, beat one egg and add four tablespoons of vinegar. Fill the cup with water. Add to flour mixture and mix well. If dough is too dry, add a little more water. Roll out dough in portions for crusts. Place one crust at the bottom of a pie pan and add meat mixture. With fingers, dab some milk along crust edges. Add another crust to top, pressing the edges with a fork to make the crusts stick. Cut holes in the top to release steam. Bake at 425°F for about ten minutes or until crust is golden brown.



Their Story:

Louise and Marie are sisters who love spending time together. Christmas is one such time and the pair are already getting started on their festive meal preparations by late November. The first order of business: a day of cooking, rolling, baking, and freezing their families' beloved tourtière.

Their recipes differ slightly, as do the recipes of the daughters who come out to help at this all-day work bee. Like most recipes passed down through the generations, every cook takes a few culinary liberties to make it their own. By the end of the day, 50 baked pies will be lining a table in the garage, ready to go into the freezer for Christmas and the coming year.

Louise was mentored in this

French-Canadian tradition by her mother-in-law over 50 years ago. She's used the same recipe ever since. On Christmas Day, her Ste. Agathe home becomes the gathering place for four children and spouses as well as eight grandchildren. Marie and her husband join them for the traditional Christmas meal. In turn, the gang gathers at Marie's home for New Year's Eve.

Born in the 1940s, the ladies fondly remember the Christmas celebrations of their childhoods. Tourtière was a tradition their mother believed in, too.

"I remember when my mom used to make them," says Marie. "As soon as they were out of the oven we'd have a piece. It smelled so good, you'd just have to have some."

Though there was no

money for gifts, both recall the live Christmas trees their father would bring home each year, along with Japanese oranges and mixed nuts in the shell.

"We had a special meal, Christmas dinner," Louise says. "[Our parents] would invite some aunts and uncles and we'd all get together and play cards."

The aunts and uncles were usually the bearers of ribbon candy and cream-filled chocolates. Louise still teases Marie over a memory of a bowl of half-eaten chocolates, left for the others to discover. Marie, it seems, favoured a certain flavour of cream filling, but the only way to locate her choice chocolates was to bite into the cream centre of each one for a taste.



SAUERKRAUT BORSCHT (MENNONITE TREASURY)

Joyce Kehler Hildebrand, Niverville

Ingredients:

- 2 quarts pork stock
- Root parsley
- Pinch red pepper
- 1 onion, chopped
- 1 or 2 potatoes, diced
- 1 quart homemade, canned sauerkraut

Directions:

Pork stock is made by boiling a good-sized pork hock until the meat is tender and loose on the bone, seasoned with two teaspoons of salt. Add more water to make two quarts when meat is done. Add potatoes, onion, and seasoning and cook until

potatoes are done. Add sauerkraut and cook for a half-hour. If raw sauerkraut is used, longer cooking will be required. One cup of sour cream may be added just before serving if desired. Serve hot.

A personal touch: Like any traditional Mennonite dish, this soup underwent a few tweaks in Joyce's mother's kitchen. Pork hock is best used for its gelatinous qualities, making for the best possible stock. Her mother was liberal with the onions, as one was never enough. The potatoes were boiled until they were mashable and the potato stock became a part of the soup. Instead of sour cream, Joyce says her mother would have used fresh milk or cream, which was readily available back in the day at the dairy farm across the road.

Joyce's Story:

"Sauerkraut borscht is a hot, sour, delicious comfort food that was my favourite as a child," Joyce says. "It reminds me of growing up on the farm, how hard my mom worked at putting hot, homemade food

From Our BSI Niverville Team

Merry Christmas & Happy New Year!



Visit us today!

**41 Main St, Box 220
Niverville, MB R0A 1E0**

1.204.388.4018 | BSIMB.com

on the table for her hardworking husband and all her eight children."

She describes her parents as minimalists, but Christmas Day was the exception. Each child received a few humble gifts and their father spoiled them with Mandarin oranges and lots of candy, something that rarely made an appearance in the household for the balance of the year. Sauerkraut soup, along with home-baked brown bread and butter, became a panacea to a child's unsettled stomach.

"My mom is gone now, and when I make her borscht I feel like I'm bringing her essence to the table, almost summoning that cosy family feel around the table on the farm," Joyce says. "Everything was warm and safe and we were all together."

The youngest of eight kids, Joyce remembers the awe she felt as the entire family gathered at the Christmas table, her father at the head and her mother to his right. Her dad always opened with a blessing, prayers that comforted her and set the tone for a day of reverence and gratitude.

"The smells and tastes of Christmas are to me like a call to pause and dwell on all that is sacred and worthy of gratitude," she says. "Especially to pause and dwell on people we love and care about. It's about being warm and snug together under one roof, in pause from the whine and crush of the day. It's about remembering my parents, who brought us up with enough. As my parents have passed on, and I am now the matriarch, Christmas is still the time when I pause in gratitude that I have my children, and they want to come home. We will sit around the table with more than enough. We will enjoy flavours from my ancestors, and some newer flavours too."



PUMPKIN CHAPATI (FLATBREAD)

The Katatoka Family, Niverville

Ingredients:

- 4 cups white flour
- 2 tsp salt
- 3 eggs
- 2 tbsp butter
- Lemon rind
- Half of a large pumpkin, diced, boiled, and pureed
- Onions, chopped fine
- 2 cups warm water

Directions:

Mix all ingredients together to form a dough, kneading well. Pinch off pieces of dough and form into balls. Roll out each ball with flour. Place in a lightly greased hot frypan and fry on each side until browned. Remove to plate and keep warm.

This bread is traditionally served with chicken, beans, or a beef dish made with beef,

onions, fresh tomatoes, water, beef bouillon, and pepper boiled together.

Their Story:

The Katatoka family are relatively new to Canada, arriving in Winnipeg in the spring of 2016. They've since relocated to Niverville for a more peaceful way of life. Peace is important to them, having escaped the Congo to find it. Their home country has been ravaged by political unrest and war for decades.

"We didn't have peace in our country," says father Justin Katatoka. With 11 children, he and his wife, Scolastique, left everything they knew for a better future for their kids.

The family fondly remembers Christmas celebrations in their old hometown of Bukava, East Congo. Back home, they say, Christmas preparations

didn't start in November. All was left until the week before Christmas, decorating a tree and preparing food for the distant family members who would travel in to celebrate with them.

Though the season means a break from busy lives to spend time together as a family unit, their love of the celebration is simple and pure.

"We are Christians first and we respect the day," says son Chris. "It's the time we remember Christ Jesus."

The family hopes to exchange gifts this year, a luxury they've not always known. As for the extended family they left behind, communications will be impossible with limited electricity and internet access back home. But they hold them in their hearts all the same.



FULL SERVICE GROCERY

Grateful for the opportunity to be part of your community!

259 MAIN STREET, NIVERVILLE



- In Business Since 2004 •
- Fully Insured • Proud Workmanship •

Indoor shop for spraying doors, cabinets and fireplace mantels to keep the mess out of your home.

204-371-0082

- NEW PAINTS • REPAIRS •
- SPRAY STAIN FINISHES •

Wishing Everyone a Merry Christmas

Bob LAGASSE
MLA for Dawson Trail
 204.807.4663
ca.lagasse@outlook.com



Advertise With Us!

sales@nivervillecitizen.com **The Citizen** Niverville, Manitoba


Awakened Soul Perspective

- Reiki • Crystal Healing •
- Workshops & Classes •
- Crystals and Essential Oils for Sale •



Sara Monk

Reiki Master & Certified Crystal Healer

Located in Niverville, MB

www.awakenedsoulperspective.com

Multiplex Chase the Ace Has a Winner

By Evan Braun

✉ editor@nivervillecitizen.com

After 45 weeks, and with only eight cards left on the table, the Niverville Multiplex fundraising committee has finally declared a winner of its Chase the Ace contest.

On Wednesday, November 22 at Hespeler's Tavern in Niverville, Kim Dubell pulled the ace of spades and claimed a prize of \$4,033.40.

The contest began in October 2016, taking a break over the busy summer months. Resuming in September, the pot had grown to \$2,354.80 and continued to grow each week from a portion of the nightly sales. For a chance to draw the ace off the top of the deck, participants purchased tickets for \$2.

As the lucky winner, Dubell



Kim Dubell wins Chase the Ace.

HEATHER MILLER

took home half of the total pot, with the other half going to the multiplex fundraising efforts.

"Thanks to all of our

volunteers for coming out each Wednesday evening and to the Heritage Centre and Hespeler's Tavern &

Cookhouse for the space to host this fun event," says Heather Miller, who helped organize Chase the Ace.

The lawyers and staff of **SNJ** wish you a Merry Christmas and all the best in the New Year!



SMITH • NEUFELD • JODOIN
LAW OFFICES

www.snj.ca

Sobeys inc.

SHOP AT SOBEY'S AND SAVE AT SHELL IS STILL REDEEMABLE
UNTIL DECEMBER 31. SAVE UP TO 15 CENTS PER LITRE.

Merry Christmas!

**\$10 OFF ALL
WINTER BOOTS**

HOURS:

Monday to Thursday | 5:00 am – 10:00 pm
Friday | 5:00 am - 11:00 pm
Saturday | 7:00 am – 11:00 pm
Sunday | 7:00 am – 9:00 pm

204-388-5127



Teacher Gives Back Through French Instruction

By Brenda Sawatzky

✉ bsawatzky@nivervillecitizen.com

Guy Gagnon is a teacher by trade. For 35 years, he's been teaching the French language in schools across Manitoba to students and adults alike. After just one brief encounter with him, you'll recognize three things: he loves his community, he loves people, and he loves making a difference.

Though at an age where he could retire, it's the last thing on his mind. Gagnon has given up teaching on a full-time basis, but for the past 15 years he has committed himself to teaching French to adults. His evening classes take place at École Ste. Agathe School on Monday and Tuesday nights from September through May.

"What is retirement?" asks Gagnon. "Is it sitting in front of the TV all day or playing golf? You need to be physically active, but you also need to continue being challenged. And you need to continue to contribute to your community. This is one of my contributions to my community."

Gagnon works with Pluri-elles (Manitoba) Inc., a not-for-profit Winnipeg-based organization that began as a women's advocacy group. They've since evolved to include literacy courses for new Canadians, computer skills courses for senior citizens, family counselling, and French language courses for adults in francophone communities across Manitoba.

Their outreach to Canadian immigrants in the past few years has moved beyond closing the language barrier. A few years ago, the organization decided to forfeit its own staff Christmas party and



French instructor Guy Gagnon.

✉ BRENDA SAWATZKY

instead collect food to be delivered as hampers to newcomers' doorsteps. Pluri-elles also rents a bus periodically and takes newly arrived immigrants on tours through French communities around the province, introducing them to the many urban and rural settings they might choose to call home. The organization aids these new arrivals in finding housing and the right schools for their children.

As a proud supporter of Pluri-elles, Gagnon is giving back in the best way he knows how: by partnering in their endeavour to expand knowledge of Canada's other recognized language: French. Because of teachers like Gagnon, Pluri-elles can offer these courses at no cost to participants apart from a nominal \$15 membership fee.

"When you can provide an [adult] with a classroom in a structured setting in his own community, it's a great service," says Gagnon.

Gagnon offers beginner and

intermediate level classes. Typically, his students come to him with no knowledge of the language whatsoever and end up remaining in his class for three years or longer, leaving them with well-rounded oral and written skills.

"It used to be, back in the day, people used to say, 'Speak white,' which meant speaking English," says Gagnon. "That was the kind of attitude that existed in the province and the country 25 to 30 years ago. Today, more and more immersion schools have students in their programs. These schools are bursting at the seams because there is so much demand for the second language. The mentality has evolved. Having a second language is vitally important in Canada and across the world. Parents realize that acquiring French is vitally important for them and their children."

Attendees come for a variety of reasons, whether to become more involved in the mixed-language life of their community or

workplace, or to simply be fluent in more than one vernacular. Most often, though, they are parents with children enrolled in a French or French Immersion school and want to engage with their children's teachers and help their kids with homework assignments.

Gagnon believes in keeping the classes small and intimate. This year, he has 27 adult students enrolled. Splitting them into four groups means each class consists of between four to seven students.

"The reason for that is obvious," Gagnon says. "The smaller the group, the better you can communicate and the more it becomes interactive."

In spite of the low-cost commitment to his classes, Gagnon is really only interested in dedicated learners.

"It's a policy of Pluri-elles not to charge the registered adult learners," Gagnon adds. "And so this is why I tell my students, 'You're not paying for this but you're not a tourist either. So if you decide to register, make sure that you have enough time set aside during the year so that you can take [full advantage of] the classes.'"

He says that while 50 percent of his students are from Ste. Agathe, the other half come from surrounding communities. He also has a number of recent immigrants in his classroom. While this season's classes are full, Gagnon says it's not too early to register for the fall of 2018, as his classes tend to fill up quickly.

FOR MORE INFORMATION

■ sugagnon@mymts.net

MERRY
CHRISTMAS
& HAPPY NEW YEAR



MUNICIPALITÉ
RITCHOT
MUNICIPALITY

Country Skies. City Ties.
Sous le ciel de la campagne.

FREE

HOME MARKET
EVALUATION

Katie Knebel

204-392-3030

ROYAL LEPAGE
Riverbend Realty



My 2018 business vision is ...

Work with glue to achieve it.

glue

- Business coaching
- Marketing direction
- EcDev programs

connecting people & ideas to markets
(204) 807 2272 | go@gluehq.com | Niverville

wiens

FURNITURE & APPLIANCES

www.wiensfurniture.ca

MON. & TUES.: 9 am - 6 pm | WEDS.-FRI.: 9 am - 9 pm | SAT. - 9 am - 5 pm | SUN. - CLOSED

LIMITED TIME OFFER

DECEMBER 1, 2016 TO JANUARY 10, 2017

132 MAIN STREET
NIVERVILLE, MANITOBA

PHONE: 204-388-4149
WINNIPEG: 204-883-2600
TOLL FREE: 888-33-WIENS



Whirlpool®

BOXING
WEEK event

Keeping Dreams Alive at the Heritage Centre Gala



BRENDA SAWATZKY

bsawatzky@nivervillecitizen.com

The twelfth annual Heritage Centre gala rolled in on November 4, keeping healthcare at the forefront of their vision. The black-tie affair was graced with a full house of about 300 guests, with a final tally of \$68,000 raised to continue support for the Open Health medical clinic in Niverville.

"Beginning with the 2015 gala, our plan was to dedicate the proceeds of five galas towards the completion of the interior finishing for the new 5,000-square-foot medical clinic," says Steve Neufeld, chief executive officer of the Heritage Centre. "The galas provide our community with an opportunity to tangibly get involved. To date, no public funds or taxpayer dollars have been committed to the development of Santé Ouverte-Open Health Niverville."

The event kicked off with a ribbon-cutting ceremony at the doors to the new clinic, with dignitaries from Southern Health Santé Sud and the provincial government on hand. Celebrations continued in the Heritage Centre atrium under a canopy of lights, casting the illusion of a starry sky. Guests enjoyed hors d'oeuvres and wine in a theme called Keeping Dreams Alive. Dreamcatchers hung from the ceiling, and under each one rested hand-somely displayed testimonials from residents, spouses, or children of residents who've found their dream in the Heritage Centre's aging-in-place complex.



Wilma Derksen signing books at the Heritage Centre Gala.

BRENDA SAWATZKY

WILMA DERKSEN DELIVERS KEYNOTE

The evening's keynote speaker was author Wilma Derksen, accompanied by her husband Cliff. Derksen is the recipient of nine awards for her influence in the lives of victims, offenders, and the community at large. She has facilitated support groups for survivors of homicide and dialogues between victims and inmates. She has conducted training seminars and lectures, made numerous presentations to the justice system, and addressed victims' needs at restorative justice conferences throughout Canada and the United States.

What qualifies her for this

impressive array of credentials is the tragic trajectory her life took when, 33 years ago, her 13-year-old daughter Candace disappeared one day while walking home from school. Her body was later found in an industrial storage shed not far from their home, bound at the wrists and ankles and frozen to death.

Derksen spoke openly about the grief, anguish, and revenge fantasies she harboured in the years following.

"Grief is very lonely," says Derksen. "It's a one-person job. Everybody has their own story. I think Cliff and I realized we had to live our story openly. We had to talk about it. Sometimes it would have been so easy just to conceal it. I've got this image of this mother duck [leading her young]. I have to live my life openly so that others can follow me, which gives me a huge responsibility."

Derksen also talked of the gripping fear she faced as a parent of two other children and how she learned to let them go back out into the world.

"Fear is a big one," she says. "It's almost bigger than rage. Because what I wanted to do with the other kids is just put them under the bed and keep them there. I didn't really think about the offender; I just wanted my kids to be safe.

[Fear] can absorb us. Anxiety, panic attacks, and all of that."

As a mother, she also needed to help her remaining children live beyond their own fear and learn the differences between a stranger and a neighbour. They all needed to learn how to trust again.

"Continue to be vulnerable rather than to build walls," Derksen advises those who are paralysed by fear. "You need some walls, but you always have to have doors in those walls. We want to build defences and not let anyone into our house ever again. And then you say, no, there's angels that want to come in here, too. There's devils, but there's angels. It's better to live and get hurt than to be safe and not live."

In her address, Derksen spoke of the many angels who came into their lives in the form of caring human beings, and her unyielding faith in God that led her to a place of forgiveness and moving forward.

The Derksens learned to channel their grief through different mediums. Wilma has since written five books dealing with loss, forgiveness, and letting go. Cliff is an artist and has poured his heart into magnificent sculptures, many of them becoming moving visual aids of the emotion he has battled over the years.

The couple helped found Candace House in Winnipeg, located just minutes from the Law Courts Building. Candace House is a refuge for victims and survivors of crime who are navigating the courts and criminal justice system. The organization provides resources, referrals, and support to victims.

Wilma was also instrumental in opening the Manitoba chapter of Child Find just months after Candace's death. Through avenues such as these, the Derksens recognize that Candace's legacy lives on even today.

"[The volunteers at] Candace House and Child Find talk about Candace's pixie dust," Derksen says. "That's kind of like when everything goes bad and you think it's all over, but you just don't give up. You continue and that's when miracles happen. There's a miracle in her pixie dust. And it's about being loving and kind and making everything evil into something good."

But Derksen realizes that their journey to forgiveness and healing is not yet over. In 2007, 23 years after Candace's death, Mark Edward Grant was arrested and convicted of second-degree murder based on evidence that matched his DNA to that found on the twine which bound Candace. He spent ten years in prison until his retrial in November of this year. The presiding judge agreed with Grant's defence that the evidence presented in the case against him was "fundamentally flawed."

"If he lives with having learned something, then this has already been worth it," Derksen told *CBC News* the day of Grant's acquittal. "We believe in miracles and I am going to continue to believe in them."

Derksen confessed in her address that forgiveness is not something you simply achieve with enough effort. It must be put into daily practice. "Lifestyle forgiveness," she calls it. And her formula for forgiveness is this: love first, justice second.

Derksen's address was met with a standing ovation.

The evening concluded with a book signing of Derksen's new release, *The Way of Letting Go*.



Chris Lenchyshyn
info@coldcountrysprayfoam.com
www.coldcountrysprayfoam.com
204-396-3734



-Residential -
-Commercial / Industrial -
**Reduce your energy costs
by 40% or more!**
- Basements - Walls - Floors -
Rim Joists - Crawlspace -
Attics - Cathedral Ceilings -
Garages - Barns - Machine
Sheds - Workshops - Grain Bins
- Tanks - Ductwork - High
Humidity Areas - Storage Sheds
- Blown-In Cellulose Attic
Insulation Installation & Removal

Two Loonies and a Whole Lot of Love

By Brenda Sawatzky

✉ bsawatzky@nivervillecitizen.com

We've all been there. The refrigerator is bare, the family is starving, and we've got no time to cook. Fast food takeout and Kraft dinner gets old fast, especially when your conscience keeps telling you to slow down and enjoy a home-cooked meal around the dinner table.

Two enthusiastic local entrepreneurs have been there, too, and they've launched a new business that'll cure the busy schedule and fix the fast food slump. Two Loonies and a Ladle is getting ready to change the way you think about takeout.

With an anticipated opening date of December 5, Two Loonies will be ready to send you home with hot, fresh, and ready-to-go family dinners. As a matter of fact, they don't even like to think of it as takeout, but rather takeaway food, which better suits their home-cooked goodness. Their signature dishes will include perogies, meatballs, cabbage rolls, soups, and desserts, as well as a variety of other daily specials.

"There's so many days when you're working in the city and you've got an hour drive there and back and you're cold, tired, and hungry," says co-owner Donna Swarzynski. "You can just stop, grab a pan of hot perogies, and go home and eat your dinner and talk to your kids."

Swarzynski has already built a solid reputation for her amazing dishes, including cheesecakes and perogies, and she and her business partner, who has requested anonymity, have been busily preparing their new storefront location at Unit G, 290 Main Street in Niverville.

The pair's business concept is to remind you of your grandmother's kitchen: vintage décor and home-cooked smells that greet you at the door. Their goal is to provide a happy, calming spot at the end of your busy day. A virtual hug, Swarzynski calls it.

"We want people to walk in and feel the love," she says.

Their 600-square-foot space will be put to good use. The kitchen will comprise half of it, where



Donna Swarzynski and her business partner.

✉ BRENDA SAWATZKY

Swarzynski and her business partner will prepare and package instant meals. Other dishes will be frozen and ready for those wanting to stock up for future dinners.

Their plan for the front half of the shop is to create a cosy cafe-style browsing area with displays of hand-crafted wares by local artisans. There will also be a display case of delectable desserts.

All of their dishes will be made with the freshest ingredients and Epicure spices, which are of the highest quality and gluten- and MSG-free. Down the road, they anticipate expanding their menu to include specialty dishes for people with allergies as well as special orders to suit customers' whims.

These women have more than just a heart for great food, though. They also have a desire to give back to the community they feel has given so much to them. Helping Hands, the local churches, and Parent Advisory Councils will be some of the recipients of Two Loonies' efforts. The duo hope to eventually provide online hot lunch ordering and delivery to schools and offices,

as well as to seniors who may be housebound.

"What I've found as a commuter is that sometimes you forget about yourself and your own health," Swarzynski says.

They also plan to provide on-the-go lunches, such as salads and soups in reusable mason jars to help eliminate people's excessive reliance on plastic and Styrofoam. Idyllic as their business model sounds, the two ladies are just regular people with a dream of making the world a little bit nicer.

"Both of our life experiences have led us to the conclusion that, if not individually then societally, we take ourselves far too seriously," Swarzynski says. "We all need to take a break, have fun, and enjoy the moment. We understand that owning a business is difficult, but we think that within the constructs of running a business we can attain that state of happiness. Our business model is based not solely on a profit. It is based on social responsibility. We feel our best when we're giving back, so we're really hoping our silliness will spread."

If any part of their business would reflect that, it would be the name. Together they are, after all, two self-ascribed loonies. Neither are ashamed to admit that they made their connection through mental health issues.

Swarzynski hasn't always been the perogy queen. Her mother held that title long before her, and passed down the legacy before her untimely death to cancer. Swarzynski eventually lost both of her parents to the same cancer, all while struggling with her inability to conceive a child.

She eventually did conceive and gave birth to her one and only child, Nevaeh. Dark times returned with her divorce and new life as a single parent. She worked in Winnipeg and lived in Niverville, putting in 12-hour days, picking up fast food first and then her daughter from daycare. Her anxiety finally got the best of her, leaving her emotionally crippled and unable to return to work. She describes these as some of the darkest days of her life.

Unable to effectively feed herself and her daughter, Swarzynski found herself at the door of the local food bank, depleted and distraught.

"When I walked into [Helping Hands], I just started crying," she says. "But I was welcomed by strangers, these nice ladies who gave me their hearts."

During this time, she vowed to herself that someday she would pay it forward. As she healed, she returned to her passion for cooking. She began advertising home-made dishes over the internet and found that the demand was almost more than she could keep up with. This proved to Swarzynski that many others struggled with lives as harried as hers had been.

She and her business partner began to make plans, pooling their resources and chasing a shared dream. Their anticipated hours will be from 11:00 a.m. until 7:00 p.m., Monday to Friday. Weekends will be reserved for catering special events.

"This is my purpose," says Swarzynski. "To be cooking and giving back, one perogy at a time."

IN BRIEF

Bothwell Cheese Wins Top Prizes

The ninetieth annual British Empire Cheese Show was held in Toronto on Friday, November 3, and local cheesemaker Bothwell Cheese was awarded two top spots, one for their two-year-old white cheddar and another for their Non-GMO Project-Verified medium white cheddar.

"To compete with the best cheese producers in Canada and be recognized is testament to our team's dedication to quality and something as a family we can all be proud of," says Kevin Thomson, President of Bothwell Cheese.

They also received second-place honours for their mild cheddar and third place for their marble cheddar.

Niverville Fire Department Cooks Up Fundraiser

On November 11, the Niverville Fire Department held their annual perogy fundraising supper at the Golden Friendship Centre. Every year, the department uses the occasion to put money aside for a major purchase.

Fire Chief Keith Bueckert says that the fundraiser was once again a big success and they raised \$6,500 before expenses. This year's funds will go toward the purchase of airway and childbirth mannequins, which are used for training medical responders. Other rescue equipment is also possible, although the department is still researching specifically which items are most needed.

Wishing You & Your Family
a Very Merry
Christmas & a Happy
New Year!

Katie Knebel
204.392.3030
katieknebel@royallepage.ca

ROYAL LEPAGE CANADA'S
REAL ESTATE COMPANY
Riverbend Realty

Merry Christmas

THANK YOU TO ALL OF OUR CUSTOMERS!

JWH
Plumbing • Heating • Air Conditioning

Riel Industrial Park Expands to Third Phase

By Evan Braun
and Brenda Sawatzky

✉ editor@nivervillecitizen.com

The Riel Industrial Park broke ground on its third and final phase of development on Thursday, November 23 at a ceremony outside Hemp Oil Canada.

The 95-acre industrial park, located at the intersection of Highways 75 and 305 just west of Ste. Agathe, has seen tremendous growth in recent years.

The final lots of Phase 2 were sold earlier this year to Flying J and Winkler-based Delmar Commodities. The new phase is being opened to meet continued demand for space in the park.

This expansion will see 25 lots available in the spring, 20 of which are zoned for light industrial and five highway-front lots which are zoned commercial.

Overall, five of the new lots have already been sold. The remaining lots are priced

from \$97,150 to \$219,675, depending on acreage.

Key services include hydro, natural gas, municipal water and sewer, telephone, internet, and access to both the CN Rail line adjacent to the park and Highway 75, a mid-continental trade corridor.

"What we opened today was another phase of the Riel Industrial Park in Ste. Agathe," says Ritchot Mayor Chris Ewen. "That means more growth, more investments into the community in this area as well as the municipality, as well as bringing new industrial-type businesses here and employment from all over Canada and even the world."

The industrial park was first envisioned as part of Ste. Agathe's rebuilding efforts after the inundation of the flood of 1997.

Full sellouts of the first two phases of development have driven this latest expansion.



Ritchot Mayor Chris Ewen, Councillor Jeannot Robert, MLA Shannon Martin, Shaun Crew, and Claude Lemoine at the ground-breaking ceremony for the Riel Industrial Park's third phase.

✉ BRENDA SAWATZKY



Sage Creek
PHYSIOTHERAPY
AN *inMotion* CLINIC



- PHYSIOTHERAPY
- MASSAGE THERAPY
- PERSONAL TRAINING
- SPORTS INJURY CARE
- CUSTOM FOOT ORTHOTICS
- OCCUPATIONAL THERAPY
- VERTIGO THERAPY
- NURSING FOOT CARE
- ACUPUNCTURE
- DIETICIAN SERVICES

COME AND SEE US FOR MASSAGE GIFT CERTIFICATES FOR YOUR HOLIDAY GIVING

Serving Sage Creek & Communities Beyond the Perimeter

inmotionnetwork.ca

803-50 Sage Creek Blvd
Winnipeg, Manitoba

204.253.6768

From Our Families
To Yours

MERRY CHRISTMAS

Niverville 
CREDIT UNION

Come on over

Niverville: 204-388-4747
Landmark: 204-355-4035
Steinbach: 204-326-3925

 "Like" Us on Facebook **NivervilleCU.mb.ca**

© HANDS & GLOBE Design is a registered certification mark of the World Council of Credit Unions, used under license.

Ritchot Reviews Ward Boundaries



EVAN
BRAUN

editor@nivervillecitizen.com

As Manitoba's towns, cities, and municipalities head into the new year, the province's Municipal Finance and Advisory Services Branch has announced that the time has come for municipalities to conduct a review of their ward boundaries in advance of the 2018 general municipal election. Election Day is set for Wednesday, October 24, 2018.

All municipalities that have ward systems, such as Ritchot, need to review their ward boundaries following Canadian censuses. The 2016 census showed large population increases throughout Ritchot, and the current review is intended to ensure that the boundaries remain fair and balanced.

Section 88 of The Municipal Act states that "in dividing a municipality into wards and establishing ward boundaries, a council (a) must try to achieve an approximately equal number of residents in each ward; and (b) may take into consideration community or diversity of interests, topographical features, settlement patterns, and population trends."

The reality is that Ritchot's wards have not changed since 1998, when the boundaries were redrawn in response to the 1996 census, which showed a small increase in population from 5,146 to 5,364. In fact, the municipality's population has remained relatively flat from 1991 until 2011, with the number fluctuating only by a few hundred people per census.

That all changed in 2016, however, when the population surged by almost 22 percent in a single census period. Last year's census pegs the population at 6,679.

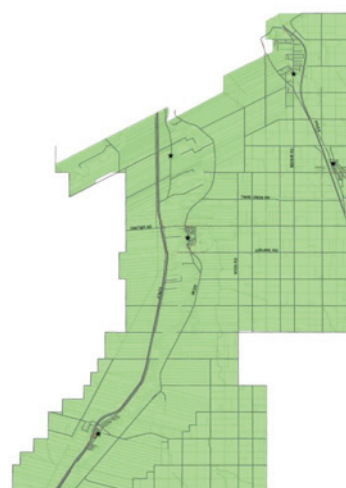
The result of this sudden growth is that the current ward populations are markedly uneven, with the greatest concentration in the Île-des-Chênes area.



Option A.



Option B.



Option C.

RM OF RITCHOT

Through a series of public consultations in late October and early November, the RM has identified three options for how to change the boundaries to even the distribution.

OPTION A

The first option would involve maintaining the current four-ward system, but moving the boundaries. The primary effect would be to shrink Ward 1 to encompass little more than Île-des-Chênes itself and cede its northern rural territory to Ward 4 (Grande Pointe) and some of its southern rural territory to Ward 3 (St. Agathe). Ward 2 (St. Adolphe) would remain unchanged.

This option is based on the projection that development in Île-des-Chênes is likely slowing down, and the population of the other wards is expected to pick up in the coming years.

Each ward would get one councillor, the same as the current system.

OPTION B

A second option would involve transitioning to a two-ward system—a northern ward encompassing Grande Pointe, Howden, and Île-des-Chênes and a southern ward encompassing St. Adolphe

and Ste. Agathe. This would allow a very precise distribution of population between the two wards.

At last month's open houses, it was noted that the two-ward system makes sense geographically, and the communities that most identify with each other would remain connected.

Each ward would get either two or three councillors each.

OPTION C

Perhaps most controversially, the third option under consideration is eliminating all wards and allowing the whole municipality to elect its council at-large. Every voter, regardless of where they live in the RM, would get to vote for each candidate for council, just as everyone currently gets a vote for mayor.

One effect would be a larger pool of candidates for voters to choose from. Another possible effect could be changing the number of councillors who sit on council. While the number is currently four, that could be subject to change.

A downside to the at-large system is that there would be no way to guarantee that each community has a local representative on council. Communities with larger populations might be able to overrule communities with lower populations, by virtue of their

greater number of votes. The costs of campaigning for council would also likely increase, as candidates would have to campaign across the entire municipality as opposed to just their local ward.

"We really don't have too many RMs at-large, so it is hard to weigh in on this," says Ritchot Mayor Ewen. "As well, the consensus throughout the RM was at-large was not on their radar."

MOVING FORWARD

At their regularly scheduled meeting on November 22, all members of Ritchot's council indicated that their constituents seem to be in agreement with Option A—maintaining four wards, but shifting the boundaries.

"The feeling from constituents during the open houses, and even just phone calls and emails, was to stick to the status quo, with only adjustments of the boundaries of each ward," Ewen says.

A measure opting for shifting the boundaries of the four wards received its first reading at the November 22 meeting, and now a public hearing will take place on December 20. Members of the public are advised that this will be their opportunity to make their voices heard, if they haven't been already.

CITIZEN POLL

THIS MONTH'S QUESTION:

What do you think is the best course of action to take during the current Ritchot ward system review?

- ☐ **OPTION A:** Maintain four wards, with one councillor per ward, and redraw the boundaries to account for recent population growth.
- ☐ **OPTION B:** Switch to a two-ward system, with two or three councillors per ward, along a north-south geographical divide.
- ☐ **OPTION C:** Eliminate the wards and transition to an at-large system, and possibly increase the number of councillors.

Enter
to Win



Take part in our monthly poll for your chance to win a \$10 gift card from Niverville Shell.

Congratulations to last month's winner:
LUELLA FRIESEN

VOTENOW AT www.nivervillecitizen.com

LAST MONTH'S RESULTS:

Based on the experience of the Wiebes, do you feel going solar would be a worthwhile prospect for your family?

Yes. The benefits of generating your own electricity offset the negatives.

53%

No. The costs sound prohibitive.

35%

Uncertain. There are too many variables to consider.

12%

YOUR COMMENTS:

The premise that you save 187 trees with hydro electricity is just false. Hydro produces no CO2.

The only way solar makes sense is if hydro rates go through the roof. That may well happen, but even then it requires significant subsidies from Manitoba Hydro for the costs to make financial sense.

FREE PET GIFT WITH EVERY DECEMBER PURCHASE*

Merry Christmas

RUFFMUTTS
Pet Nutrition & Grooming

204-380-2341
www.ruffmutts.ca

*ONE PER PURCHASE

Ritchot Sets Plans for Main Street Initiatives

By Brenda Sawatzky

✉ bsawatzky@nivervillecitizen.com

Main streets are the cornerstone of every community. They function as the hub for vibrant commerce, social gatherings, and a destination point for tourists.

Ritchot's council, along with economic development officer Lesley Gaudry, have worked diligently over the past two years to identify key improvements for three of their communities' aging and deteriorating main streets and core areas.

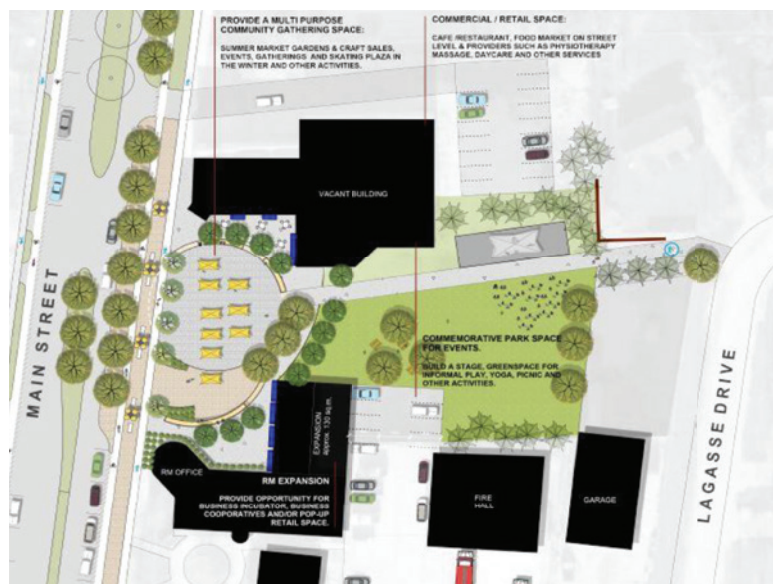
A thorough study was carried out by HTFC Planning and Design, a team consisting of landscape architects and technicians, community planners, and traffic engineers. The municipality formed a steering committee to assist with the process and held open houses to hear the ideas and concerns of residents.

The end result of this process was a lengthy report which includes beautiful concept drawings and a list of recommendations to help Ritchot move forward with long- and short-term plans for each community.

"The recommendations will take years to complete, but we now have a document that provides a starting point and a plan so that we can apply for funding should the opportunities arise for granting," reads notes from council's open house presentation. "Prioritization and phasing will be based on need, budget availability, and partnerships with funding bodies."

The process will begin with the implementation of business development strategies, such as the Ritchot Community Development Corporation's (CDC) incentive program for businesses.

"The Main Street Enhancement Grant being offered is a 50/50 matching grant between the CDC and the business for up to a maximum of \$3,000," says Gaudry. "The criteria is that the business must be on Main



Future Civic Site Development in St. Adolphe.

RM OF RITCHOT

Street [or] a central business district street, and be used for external renovations such as lighting, signage, painting, exterior surfacing, landscaping, or beautification."

Gaudry adds grant applications must be submitted to the RM office by December 24.

Main street infrastructure will be addressed after the spring thaw and upon completion of the 2018 budget. While all the main streets fall under Manitoba Infrastructure and Transportation's (MIT) jurisdiction, Gaudry says that the HTFC's plans were vetted by MIT and conversations between the RM staff and the province will continue as the process unfolds.

"At this time, partnerships are open," says Gaudry. "We are reviewing all funding possibilities so that we can start to [enact] recommendations from the plan. Smaller [items] may have the opportunity for funding partnerships that could include the RM and local businesses. There is also internal budget planning, gas tax dollars, and provincial and federal funding opportunities that we wish

to explore."

Changes to infrastructure will be based on HTFC's overview of each community's strengths, constraints, and opportunities. The document reviews traffic connections, pedestrian crossings, sidewalks, roadways, controlled entrances, lighting, and beautification features.



STE. AGATHE

The community's strengths lie in its idyllic riverfront setting with a promenade along the river's edge. The business section is concentrated on its main street, Pembina Trail, and a vibrant industrial park is set apart by a major traffic route. Cartier Park provides adequate greenspace for residents and visitors to enjoy.

Areas of concern include insufficient speed controls and heavy truck traffic along Highway 305, which

divides the community and makes pedestrian crossing to the school and business section from the north hazardous. Other considerations are the lack of sidewalks in the north residential development, as well as the lack of street trees, furnishings, and pedestrian amenities. Cartier Park, located near the Riel Industrial Park and separated from the community by a four-lane highway, is completely inaccessible to pedestrians.

Initial goals will be to look at the beautification of Pembina Trail and improve the community's overall access to it.



ST. ADOLPHE

This community also borders the river and provides attractive greenspace for residents. Medians run the length of Main Street, providing safer traffic navigation and enhancing the community with trees and flowerpots. Continuous sidewalks line the street. Significant residential growth on both ends of town is expected to encourage the growth of the business sector.

However, the community faces several constraints. The intersection of Main Street and Highway 210 creates a dangerous impediment for residents to the north attempting to access Main Street on foot or bike. Also, sidewalks don't continue from Main Street into the developments on either end of town.

Increased residential development on the south end of town will shift the community's service sector to Tourond Creek, dividing the business sections. The community as a whole lacks cycling paths, pedestrian crossings, snowmobile access, and an adequate connection between Main Street and the riverfront.

Serious consideration will be given to the vibrancy of the central business district, residential subdivision connectivity, and the development of a community meeting place along Main Street. The civic office, located on Main Street, will undergo expansion and improvements to its building and surrounding greenspace.



ÎLE-DES-CHÊNES

Well-situated along the busy Highway 59, this community is positioned to build on the growth of its residential and business sectors. A vibrant commercial scene already exists along its Main Street, enhanced by grassy medians. The community's Wildlife Haven and TransCanada Centre create a draw for tourists.

Conversely, Main Street's sidewalks and curbs are crumbling and worn. The lack of adequate crossings and the prevalence of private property approaches to Main Street pose significant hazards for pedestrian and cyclists.

The business section is becoming increasingly divided, with many of the new services migrating to Meadowlark and Quest Boulevards, gaining better visibility for highway commuters but creating safety concerns for pedestrians and cyclists with improper access. New multi-family housing developments in this area also struggle with safe access to the schools. Many residents need to navigate the dangerous intersection of Dumaine Road and the Old Highway 59.

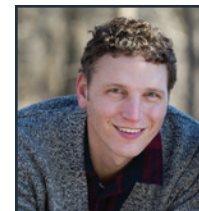
Goals in this community include the provision of pedestrian-friendly streets, creating safe links to the community's hubs, and improving infrastructure in the core area.



HUB

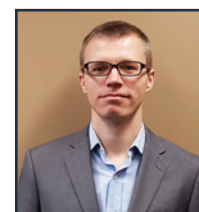
Happy Holidays!

Personal Insurance **Commercial Insurance** **Travel**
Autopac **Life & Living Benefits** **Employee Benefits**



Ray Dowse
Business Development
Manager
Cell: 204-346-3041

ray.dowse@hubinternational.com



Cam Dueck, CAIB, CPIB
Commercial Account
Manager
Ph: 204-988-4804
Cell: 204-291-8154

cam.dueck@hubinternational.com

Niverville Council Looks to Improve Safety in High Traffic Zones

By Brenda Sawatzky

bsawatzky@nivervillecitizen.com

Niverville's town council is working to create a safer commute for its residents. Their hope, in the near future, is to purchase two digital speed indicator signs for the community. These signs have proven effective in slowing down traffic to posted speeds. They are to be permanently erected, and at least one is intended to go up on Main Street by the elementary school.

"The digital signs we hope to fit into the 2018 budget this spring at a cost of about \$8,000," says Eric King, Niverville's Business and Finance Manager.

Mayor Myron Dyck notes that this price does not include the cost of installation or electrical hook-up. Once the total costs have been established, the resolution will need to be passed at a public hearing.

Council also anticipates a



Niverville council proposes to adjust speed limits at high-traffic corner. **DUSTIN KRAHN**

collaboration with Manitoba Infrastructure and Transportation (MIT) for new speed limit zones along Highway 311 on the approach to the new traffic lights. Currently the speed limit is set at 100 kilometres per hour and reduces to 60 just before the intersection.

Council feels that a

measure of safety could be added here with the introduction of a more reasonably regulated speed reduction. The idea is to request from MIT signs requiring drivers to reduce their speed from 100 kilometres per hour to 80 well before slowing down to 60. This will allow traffic to slow

by degrees.

King doesn't believe there would be a cost to the town for such a change. If there is a cost, however, the initiative would have to pass through council for review and approval.

Mayor Myron Dyck says that traffic studies are also currently in process to address the safety of a variety of intersections throughout town.

"Once the traffic studies are completed, MIT will have a better idea of what, if any, controls are required in and around the various intersections," says Dyck. "Council is waiting for the results. The speed on PR 311 is regulated by the province. If [it is determined that] traffic lights, turning lanes, or traffic circles are required, then information about how the province plans to manage the speed in those zones should be found within the reports. If not, then that would be the time to ask more questions."

Advertise With Us!

sales@nivervillecitizen.com

The **Citizen** Niverville, Manitoba

Looking for a career change?
**CONSIDER WORKING
AS AN HVAC TECH AT**

SCMI
SOUTHERN COMFORT
MECHANICAL INC

Thinking about renovating?

Dollhouse design can help you create a space that you love to live in!

dollhouse
a sign

www.dollhousedesign.ca
info@dollhousedesign.ca
204.782.8610

INSTAGRAM: @dollhousedesignwpg

Happy Holidays

ORIGINAL
BOTHWELL[®]
CHEESE

Thank you for your support, Manitoba.
We look forward to serving you in 2018.



Cheese Shop Holiday Hours:
Closed December 24, 25, 26 & 31, 2017
Closed January 1, 2018

FOLLOW
BOTHWELL



BOTHWELLCHEESE.COM

RITCHOT REGIONAL CHAMBER of COMMERCE

Chamber News



EXECUTIVE: Marc Palud - Interim Executive Director, Larry Niebel - President, Roger Brodeur - Treasurer

BOARD MEMBERS: Rob MacLeod, Derek Roth, Dan Vermette, Norm Boulet, Trina Brulé, Roger Perron and Lisa Ploss



Richard Kirwan
204.392.5665
richard@mightyducts.ca
www.mightyducts.ca

RESIDENTIAL & COMMERCIAL DUCT CLEANING

LDN AUTO SERVICE

Happy Holidays!

\$129 BRAKE PADS INSTALLED*

Complete Auto and Light Truck Repairs
204-878-2394 www.ldnauto.ca *most vehicles

421 Main St. Ile des Chenes



ALAIN ROBERT
President

Box 128
Ste-Agathe, MB
R0G 1Y0

COMPLETE CAR
CARE SERVICE

alain@steagatheservice.com
PHONE: 204-882-2155
FAX: 204-882-2189

www.steagatheservice.com

ADVENTURE power products



Your One Stop PowerSports Shop

1-797 QUEST BLVD. ILE DES CHENES

204-878-3194

www.adventurepowerproducts.com

B2B Dialogue Roundtable Workshop

The Ritchot Regional Chamber of Commerce, along with World Trade Centre Winnipeg, is hosting a B2B Dialogue Roundtable Workshop for companies looking to expand their businesses. Join up to eight other business owners on conversations regarding growth, expansion, new markets, and other topics related to progressively guiding your business forward. This workshop will provide strategic direction and support to help you grow your business. To see if you qualify to attend this event, please call Marc Palud at 204-471-5680. The workshop will take place on Tuesday, January 23 at the TransCanada Centre in Île-des-Chênes from 3:30 p.m. to 5:00 p.m.

New Members:

We would like to welcome and recognize the following 9 new members this month:

- Hernan Popper from Schooley Mitchell, providing telecom and merchant optimization services resulting in average realized savings of 35 percent for your business (www.schooleymitchell.com/hpopper).
- Lynne Lemoine from CDEM, providing economic development support in communities which are members of the Association of Manitoba Bilingual Municipalities (AMBM) (www.cdem.com).
- Mike Lynes from Mike Lynes Financial, a fully licenced independent financial advisor and insurance broker (www.mikelynesfinancial.com).
- Massoud Horriat of St. Adolphe Pharmacy, providing consultative services and medication distributive pharmaceutical care (204-883-2314).
- Stefan Koenig of Koenig Granite, a family owned and operated custom granite countertop fabrication and installation services company (www.koeniggranite.com).
- Henry Nickel of Ste. Anne Co-op, providing gas bar and convenience store services (www.stacoop.com).
- Mike Allison from Mike Allison Windows and Doors, a local windows and doors specialist (www.allisonwindowsdoors.ca).
- Andre Beauchemin of AB Designs, providing design, drafting, estimates, and consulting services for construction projects (204-792-1150).
- Debbie Dandenault from Global Payment Systems, providing payment processing merchant solutions for businesses (www.globalpaymentsinc.com).

2017 BUSINESS AWARDS FINALISTS

Entrepreneur of the Year

- Coco Kisses Distressed Designs, Julie Carriere
- Garage Inc., Morgan Dulle
- Freedom Fire Inc., Emile Jolicoeur

Business of the Year

- IDC Pharmacy, Gina George
- Oak Island Massage Therapy, Tracy Illchuk-Dumont
- St. Adolphe Pharmacy, Massoud Horriat

Corporate Volunteer & Community Involvement

- GDS Autobody, George Dyck
- Ste. Anne's Co-op, Henry Nickel
- TransCanada Pipeline, Steve Loney

Winners will be announced at the 2017 Gala Awards Ceremony in Île-des-Chênes on Saturday, December 2. For last-minute tickets, check www.gala.ritchotchamber.com and join 150 other business owners for an evening of virtual casino, live band, and award ceremonies.



Country Skies. City Ties.
Sous le ciel de la campagne.

LUCKY LUC'S
BAR & GRILL

Beverage Room 35
Vendor • Patio • VLT's
Dining Room • Catering
Air Conditioned Rooms

Hotel: (204) 433 7425 • Restaurant: (204) 433-7531 516 Jolys Ave. E. Box 269
Fax: (204) 433 7551 • luckylucs-bargrill@mts.net St-Pierre-Jolys, MB R0A 1V0



info@missinglinkautosales.com | www.missinglinkautosales.com



195 Pembina Trail
Ste-Agathe, MB

Jonathan
(204) 799-3762



Chambers of Commerce
Group Insurance Plan®

Jean Gaudry | CPCA | Consultant
Gaudry Financial Services

124-400 Des Meurons St., Winnipeg, MB R2H 3H3
P: 204.255.1095 F: 204.253.5418
E-mail: jean@gaudryfinancial.ca
www.chamberplan.ca

chamberplan.ca

Advertise With Us!

For more information
please contact:
sales@nivervillecitizen.com

The **Citizen**



Industrial Strength, Commercial Grade Line of Multi-Functional Fuel Additives

Combustion Improvers, Anti-Gel Protection, Deposit Control Detergents, Lubricators, Water Dispersants & Stabilizers

FIND OUT MORE AT
yt.Xp3.ca

www.ritchotchamber.com

GORP Makes Big Moves into U.S. Market

By Evan Braun

✉ editor@nivervillecitizen.com

The Great GORP Project in Niverville, one of the southeast region's fastest growing businesses, has been making big moves in the past several months to expand their market. With their products cropping up on shelves all across Canada, including in some major retailers, GORP has its eye trained on the sprawling health food market south of the border.

In September, GORP received a prestigious NEXTY Award at the New Hope Network 2017 Expo East in Baltimore, the second largest health food trade show in the nation, winning Best New Pantry Item for the GORP Protein Bar Ready Mix. According to GORP owner Colleen Dyck, competition for these awards is fierce.

"There were 420 submissions of products," says Dyck. "So we made it to the top 60, with three in each category, and we ended up winning our category. It was a really nice compliment and a bit of an affirmation that we're going in the right direction."

The Ready Mix is GORP's newest product, having been rolled out to retailers only in the last couple of weeks.

"It kind of twiggled for me when I had so many moms come to me, going, 'Love your stuff, but I hide it from my kids because it's too expensive to share,'" says Dyck. "I thought, 'Well, that's sad, because then I know what they're eating and it's probably less nutrient-dense than what a GORP bar would be.' I know it's a really high-end bar and it is expensive—for all the right reasons—and people know that and appreciate that. But the facts are the facts, right?"

Dyck says that the Ready Mix concept came about as a means of lowering the cost of the bars without sacrificing their essential quality.

"I thought, if I assemble all the ingredients, all they have to do is add the honey and peanut butter themselves, or their own choice of sweetener," says Dyck, adding that the products are both more affordable and customizable. "It also allows them to control the sugar, and customize the recipe for their own nutritional needs. Like, if they want more protein, they can dump more protein in there. If they love roasted peanuts, they can



Colleen Dyck in her office at The Great GORP Project.

EVAN BRAUN

fill it with that. If they want to add less honey and more nut butter to cut down on the sugar, they can do that. Or if you're vegan, you can add maple syrup instead of honey. All you need is 15 minutes and a rolling pin and you've got 25 GORP bars for under a buck a bar. Huge savings."

Another advantage Dyck foresees is that people can control their own portions. Although the package instructions result in 25 portions, someone could easily choose to instead divide the mix into 50 smaller portions.

After GORP's success in Baltimore, the company's next step is to get into an even larger upcoming trade show in Anaheim. This event, which takes place in February, is hard to get into and expensive to attend, but Dyck sees it as an opportunity to maintain her company's momentum.

Dyck says that GORP bars can already be found in a lot of independent health food stores through the United States, but the key to breaking into the wider market is to hook one large retailer. For GORP, that big break could come in the form of Google.

"We just did a quote for the Google campus, which was really fun," she says. "If that comes through, that will be big. They provide free food to all of their employees, and they have all these cafes on campus where they want to use the Ready Mix to make food. So that would be amazing for us."

Initially she had been focussed on selling the Ready Mix to end-users, but recent interest has caused Dyck to see a larger and potentially even more lucrative market: commercial kitchens.

"I'm kind of thinking, maybe I need to actually point in that direction and think of healthcare facilities, universities, hospitals, and personal care homes, places that make food for people," says Dyck. "I think I may have stumbled on a new market that I actually need to really pay attention to, where I'm not paying for the marketing to the end consumer, I'm not paying advertising... and it will probably have a decent margin. For food, the margin is very slim. You're always fighting."

Despite the recent push into the U.S., Dyck still sees a lot of expansion in the Canadian market. Dyck is currently in negotiations with Costco. The Ready Mix will also soon be available at Bulk Barns across the country, and the bars will be stocked in Loblaws stores.

"That's big news and it's just happened in the last couple of weeks. It will be interesting. It's hard to know if it's going to sell there. You've just got to try and see what happens."

INCREASING CAPACITY

With all these new markets opening up, the pressure is on for GORP to increase capacity at their local production facility. Until now, Dyck has run the entire operation out of the commercial kitchen in the basement of her home on the family farm. To put it mildly, space is at a premium.

Dyck is currently in the process of upgrading an adjacent farm building on their property to serve as the new home for GORP production.

"We're making it food-safe, for inspections," she says. "We're cladding the walls and we're redoing the

concrete. Because it was a farm shop, we have to resurface it and make sure it's not porous. But it's got a good roof, it's got good bones, it's got a really good structure."

Most importantly, it's roomy. "We will probably quadruple our capacity. And then we can take advantage of some economies of scale with ingredient ordering. We can start to maybe reduce the price of the bar if we can order in bigger palate quantities for some of our more expensive ingredients and have the capacity to store them. Lowering the price would be great for the consumer."

After the HVAC and electrical is installed, and the new equipment brought in, the upgraded facility should be open for business before Christmas.

CORPORATE RESPONSIBILITY

Companies that don't grow and innovate eventually die. And yet Dyck points out that there's a tricky balancing act to undertaking growth while maintaining the same values her business started with.

"I'm very conscious that I have to manage this properly and not compromise through growth," Dyck says. "That's what I'm trying really hard to do right now. But at the same time, we have to grow. Ninety percent of food companies fail in the first five years. For us, it's been five years. So we've made it past that mark, but then 80 percent more fail in the next two."

There are numerous causes of failure in the food industry, a notoriously tough business. "There are a lot of multinationals. It's really

price-sensitive. It's complicated, because there's shelf life involved. There are a lot of places to lose money. And shelf space is expensive. So it's a really sensitive, competitive business. I didn't realize that until I got into it, thank goodness!"

As though these factors weren't tough enough, Canada is an especially daunting place to start a company like GORP. Canada's food regulations are extremely rigorous, possibly the most rigorous in the world.

"Canada is really tough on food, but that's good," Dyck says. "It's good for us, and it's good for the customers, and it's good for our reputation. But it's hard, because you have so much protocol and traceability and tracking for everything. It's hard to learn it all. That's okay, because we're putting out some of the safest food on the planet."

Indeed, Dyck sees this as being a core principle of both her business and personal philosophy. While it may be tempting to see the business merely as making and selling a product, when you're dealing with food, it's critical to remember the big picture.

"You're responsible for people's well-being and providing a safe product... People are appreciating this and see that we're trying to get good health to them. And that's our mission."

PRIVATE MEMBER'S STATEMENT

On November 2, Morris MLA Shannon Martin stood up in the Manitoba Legislature and made a private member's statement praising Dyck and her accomplishments.

"GORP energy bars are now provided to the Winnipeg Goldeyes, the Winnipeg Blue Bombers and the Winnipeg Jets," Martin said. "In 2015, GORP signed their first million-dollar deal and was awarded the Company of the Year award by the Manitoba Food Processors Association. In 2016, Colleen was named the Momprenuer of the Year... GORP energy bars have even been handed to many of Hollywood's brightest stars as Colleen was invited to present their product in the Celebrity Luxury Gifting Suite at the Academy Awards. These accolades are well deserved... Colleen's passion is to fuel your adventures and do some global good at the same time. Her business is about more than food, about more than making a dime. It is about people."



FREE FITNESS CONSULT AND TRAINING PROGRAM WITH EVERY MEMBERSHIP

204-388-6300 | info@averagejoesfitness.ca | www.averagejoesfitness.ca

MERRY CHRISTMAS AND A BIG THANK YOU FOR HELPING MAKE AVERAGE JOE'S FITNESS A GREAT PLACE TO WORKOUT!

WHY NOT GIVE THE GIFT OF HEALTH AND FITNESS TO A LOVED ONE THIS HOLIDAY SEASON? GIFT CERTIFICATES FOR ALL MEMBERSHIP OPTIONS ARE AVAILABLE.



RED RIVER GROUP
REAL PROPERTY SOLUTIONS

Real Estate Appraisals | Property Management | Reserve Fund Studies | Real Property Consulting

1-855-371-5833 | www.redrivergroup.ca

Commentary

Barrelling into Station 420

By Greg Fehr

Canadians are the giddy but scared riders on the federal government's fast-moving train headed towards cannabis legalization. Yes, Station 420 is only months away and the conductor and staff are trying to learn how to drive without slowing down.

A great outline for an action movie. But a bad outline for a government plan.

There's no skirting around the fact that the subject of legalization invokes a lot of controversy and dissenting views. There's also no skirting around the fact that there are a lot of unknowns, and many of the known facts are going to be complicated and impacted by regulations imposed by the provinces, the distribution networks, the supply chain as a whole, and ultimately the price.

While a few jurisdictions have tested these green waters, the data coming back is fraught with caveats. All sides of the discussion have used examples from Alaska, Colorado, and elsewhere, but caution should be used in citing these case studies. For example, Alaska has reported that legalization had a negligible impact on reducing people's dependency on the black market. But producers in that state have struggled to get licensed, so supply is sorely lacking. Without adequate supply, the prices have skyrocketed; retailers are forced to charge four to six times the rates charged in Colorado.

Meanwhile, reports in Colorado show a large increase in the number of intoxicated individuals, including tourists and transient people. Alongside this, a larger than usual number of people are moving into the state, putting a



Legal marijuana is coming up fast. Are we ready?

DEPOSITPHOTOS

strain on the social and justice services. This, too, should be taken in context. By being among the first states to legalize marijuana, Colorado has become a pot oasis for those who wish to partake. As additional jurisdictions join Colorado, these numbers will likely normalize. After all, if many other cities had a strip of high-end casinos, would Las Vegas still be the destination it is?

Some people argue that government-sanctioned sales will starve the black market, including organized crime. This is both true and false. Yes, there will be a movement away from some street

dealers, but the market for underage pot smokers will still need to be filled. And we need to recognize that what we term the "black market" isn't all organized crime and hardened criminals. Due to decades of marginalization, a large piece of the current illegal supply is taken up by pot advocates and small-time producers. Much like heirloom tomato growers, some of these have customers who will continue to buy from them. Whether it's because of the organic nature of the production, the use of heirloom varieties, or the original anti-establishmentarianism that spawned their

initial use, no amount of fancy packaging will divert this market of loyal users.

Is this a question of wrong or right, black or white? No. To continue with the status quo would bring its own set of challenges, such as straining a judicial system that's already bursting. But change won't solve everyone's problems, either, and in fact it may create some new ones.

What we need to do is slow down enough to be prepared. Whenever we approach large change, the way we implement it determines our success. Can we learn from the success and failures of other jurisdictions? Can we do this while preparing ourselves for potential problems and taking steps to minimize (not eliminate) their impact?

Ultimately, this may require a delay—or perhaps a phased implementation. This train is already too far down the road, so a phased implementation is likely the best solution. This could, for example, allow production to ramp up to avoid supply issues.

Unfortunately, our premier has opted to turn over the no-win decision about whether to allow retail sales to the 137 municipal councils in this province, adding much uncertainty. Leaving this decision to local councils is a way of passing off the political hot potato and a recipe for ineffectiveness.

We require clarity, and our leaders need to stop with their manoeuvring and look for a plan that will result in a net decrease to our society's problems. Perhaps along the way they can plan for ways to spend the new tax revenues to further reduce the strains on our system.

Look on the Bright Side: Turning Molehills into Mountains

By Jan Kendall St. Cyr

The holiday season is upon us, and for many this can be an overwhelming and stressful time. Whether you're challenged with the added expense of food and gifts, an overflowing calendar of events, or by difficult family dynamics, many are simply left depleted and emotionally exhausted.

But there are proven ways in which we can limit our anxiety and actually enjoy the festivities. The key is in breaking down each challenging task into manageable bites and smaller steps. This begins with changing our perspective.

We can actually change a stressful and negative situation by changing our thoughts and attitudes toward it. When we choose thoughts of understanding, empathy, and compassion, first toward ourselves and then toward others, we can stop participating in the emotional drama that has robbed us of joy and instead experience contentment and inner peace.

We should try to develop an attitude of gratefulness for the time we're in instead of looking to the days and weeks ahead. Living within our means and being thankful for what we have can increase our own creativity and thoughtfulness toward others.

Oprah once said, "The key to realizing any dream or goal is to focus not on success but on significance... and then even the small steps and little victories along your path will take on greater meaning."

It is our job to determine what's actually worthy of our thoughts and attention. If we give our thoughts and attention to negative situations, then these need to shift. Choosing a positive attitude will result in drawing positive people and experiences to us. We can then begin to understand that the significance we place on each thought, attitude, and choice determines the path we're presently on. Choosing the small victories today will set the course for an even better tomorrow!

These consistent and collective little wins can carry us up and over the molehills and eventually lead us up to the mountaintops of our desires.

May we wisely choose our thoughts and actions and so experience a very blessed holiday season.

GRAYDON

EST. 2009

VETERINARY SERVICES

Merry Christmas from our Family to yours,
Whether they have two feet or four!

ST PIERRE: 204-433-7956 VITA: 204-425-3264
WWW.GRAYDONVET.COM



**McNAUGHTON
MECHANICAL
SERVICE INC.**

Supply and install tires, Supply and install lift kits and vehicle customization.
A/C repair and electronic diagnostic on all vehicles.
Manitoba Inspections on all vehicles.

AUTOMOTIVE AND HEAVY EQUIPMENT REPAIR

120 CEDAR DRIVE - NIVERVILLE, MB

204-388-6450



Katie Knebel
REALTOR®

ROYAL LEPAGE

Riverbend Realty



10 Cedar Dr Unit B Suite 2, Niverville, MB R0A 1E0

Cell: 204-392-3030

Bus: 204-326-9844

Fax: 204-326-2429

KatieKnebel@royallepage.ca

www.riverbendrealty.ca

**"Building Your Trust with Integrity
and Enthusiastic Service"**



The Greatest Fairy Tale

By Peter Braun

✉ highway137.pb@gmail.com

Of all the seasons of the year, Christmas brings out the most emotion. For some, it's simply a holiday from normal life. For others, it's a time to party. But many find this to be the loneliest time of year.

However, for all of us it's an opportunity to re-examine and perhaps discover that Christmas is the most significant event in the history of the universe. It's a story with a happy ending.

As children, most of us revelled in fairy tales. How well we remember those unforgettable lines: "Once upon a time in a land far away..." Immediately we were drawn into a wonderful world of make-believe, of enthralling castles, princesses, fairies, and dragons. Anything and everything could happen—and did. But these are only stories.

Or are they? What if these stories were true? If so, that would be the greatest fairy tale ever told.

Once upon a time in a land far away there lived a beautiful princess and handsome prince. Their kingdom was a place of extravagant beauty, with tumbling waterfalls, sparkling streams, stingless bees, cottontail rabbits, and woolly sheep. Everyone and everything could talk and sing, from the smallest beetle to the tallest tree.

The prince and princess were the keepers of this place of bliss. They were madly in love. For them, it was sheer joy to tend the kingdom's beautiful gardens. Because they spoke every language and dialect, they were given the special privilege of explaining to their fellow subjects what made them special. Their encouragement filled the kingdom with the presence of the king, their adopted father.

When the king went walking with them at nightfall, they would tell him of their day and he would tell them how pleased he was. He didn't want them to address him as "King," but rather as "Father." To know him as king was to know only his power, but



DEPOSITPHOTOS

he also wanted them to experience his love.

One day, a dragon crept into the kingdom. By his gentle demeanour and incredible beauty, the dragon won the hearts of the royal couple. He suggested that although their father's love was well intended, it held them back from exploring their full creative potential. If they were willing, he would serve them a delicious meal that would empower them to rule on their own terms.

The two mistook his sweet words for truth, so they partook of the poisoned supper. The effect was immediate. A chill swept through them and the rest of the kingdom. The fairies said that never before had they seen such agony and pain, nor heard such desperate screams. Enmity and distrust replaced the kindness that had prevailed.

The king, knowing something dreadful had happened, went looking for his adopted children, for they hadn't shown up for their evening walk. He found them huddled together, ashamed, afraid, and in shock. They reluctantly told him what they had done. He shared the consequences they had brought upon themselves, but he also made a promise to someday send another prince to break the evil spell.

As the years passed, the people of the kingdom often repeated

the promise of the coming prince. Some stopped believing in the story altogether.

Unbeknownst to anyone, however, the king had a trueborn son. He sent this son into the kingdom in disguise as one of his subjects—the son of an unassuming peasant couple. Only the couple knew that this boy's real father was the king.

Once the trueborn prince had grown up, he revealed himself as the promised prince and confronted the dragon. To everyone's shock, the prince was felled by the great beast—but then he surprised everyone again by rising, overpowering the dragon, and breaking the spell.

The followers of the prince travelled far and wide, proclaiming that the stories had come true. This good news was believed by many, and it turned the kingdom upside-down.

Perhaps it's true that only children can believe such a fairy tale, but the prince has said that only those who choose to become like little children can enter the kingdom of heaven. Children alone are able to recognize this story for what it is: both the truest and the greatest fairy tale ever told.

May your days be merry and bright! Or, to put it another way, may you live happily ever after. Merry Christmas!

70% ALREADY SOLD

HERITAGE *Life*

Retirement Living
LIFE LEASE RESIDENCE

LOCATED AT THE NIVERVILLE HERITAGE CENTRE
IN NIVERVILLE, MANITOBA

There is really nothing like it!

AMENITIES:

- 4 storey residence with elevator
- Wide variety of suite sizes with balconies
- Underground parking
- Spacious storage locker
- Spacious common area
- Fitness centre
- Onsite medical clinic & dentist office
- Onsite full service restaurant
- Gardens and walkways
- Available support services

FOR MORE INFORMATION:

Steven Neufeld
LIFE LEASE REPRESENTATIVE

Email: steve.neufeld@heritagecentre.ca
Phone: (204) 388-5000 EXT 201

www.heritagelife.ca

SIGNY ROSE STEEL

Jón Bardal
204-918-7082

Custom Knives - Camping/Hunting - Upcycled - Unique Designs

G D S
AUTOBODY & GLASS
WE ARE MPI ACCREDITED

George Dyck
George Dyck & Sons Autobody

2185 Highway 59
Box 433, Niverville, Manitoba R0A 1E0
Tel 204-388-4870

Quality & reliable service found 4.5 miles south of Ile des Chenes

Some Things are Best Left to the Professionals!

GLORIA LAING
REFLEXOLOGY FOR BIRTH SUPPORT

(204) 371.4804
www.glorialaing.com

Niverville Heritage

DENTAL CENTRE



Use it, or Lose it!!

It's coming to the end of 2017! Your insurance will restart in January so use what you have before you lose it!! Call today as schedules are filling up quickly.

Monday 11:00 - 7:00

Tuesday 8:30 - 4:30

Wednesday 8:30 - 4:30

Thursday 9:00 - 5:00

Friday 8:30 - 2:00

Merry Christmas!

WE ARE OPEN DECEMBER 27TH AND 28TH

(204) 388-9694

info@nivervilledental.com

Located on the main floor of the Heritage Centre
111 - 2nd Ave South

www.nivervilledental.com

NIVERVILLE

autobody
Collision & Glass

220 Main Street - Box 389, Niverville, MB R0A 1E0



Ferd Klassen

Phone: 204.388.4657

Fax: 204.388.4394

Email: info@nivervilleautobody.ca



www.nivervilleautobody.ca

AUTOWORKS

Sparkline

SERVICE CENTRE

merry Christmas

GET YOUR VEHICLE WINTER READY

WINTERIZE
SPECIAL

\$29.99

REBATES ON QUALITY BRAND NAME

WINTER TIRES

with affordable

MPI Financing

20 CEDAR DRIVE, NIVERVILLE, MB
204-388-4888 www.sparkline.ca

Sports & Recreation



The ballroom at the Heritage Centre in Niverville comes alive with local vendors selling their wares.

CHANEL TODD

Another Successful Winterfest in Niverville



CHANTEL TODD

ctodd@nivervillecitizen.com

The third annual Winterfest took off in Niverville on Saturday, November 18, on a cool day with a sprinkling of snow. The day was an unqualified success.

The day's festivities started at 9:00 a.m. at the Niverville Elementary School with the Holiday Shoppes, hosted by the Parent Advisory Council. There were plenty of shoppes for children and parents alike, such as the Sweet

Shoppe, Mystery Shoppe, Elves' Workshoppe, and Holiday Gift Shoppe (no parents allowed in this one). Santa also paid a visit, with children able to sit on his lap and tell him what they would like for Christmas. The Holiday Shoppes hosted 565 people.

The Winterfest Market & Craft Sale opened its doors at 10:00 a.m. at the Niverville Heritage Centre, hosted by the Niverville Chamber of Commerce. The market, which has grown significantly every year, featured more than 70 vendors, mostly of handcrafted and home-made items. Indeed, this year's

market was one of the largest of its kind in southeast Manitoba. Local artisans showcased a range of goodies from handcrafted jewellery, candy, woodworking, concrete art, and body, skin, and haircare products. More than 800 visitors swung through the market before it closed at 3:00 p.m.

Santa was a busy man on Saturday. After stopping by the Holiday Shoppes, he flew on over to the Niverville Arena to lace up his skates. Santa saw over 100 boys and girls there, skating with their parents to Christmas tunes.

To end the day, residents

gathered in the Niverville Credit Union parking lot for the annual tree-lighting ceremony. Christmas carols were sung while the scent of candles and hot chocolate filled the air. The evening concluded with sleigh rides, with approximately 100 people waiting patiently to catch a ride around town.

The Winterfest committee would like to thank the many volunteers who put in countless hours to help make the event a huge success for everyone involved.

IN BRIEF



The NCI Varsity Girls volleyball team. MADI STOTT

Niverville Varsity Girls Heading to Provincials

By Chantel Todd

ctodd@nivervillecitizen.com

Niverville Collegiate's Varsity Girls Panthers have a well-rounded team this year, having come out on top of Zone 13's AA division. That means the team is headed to provincials. With two seasoned coaches, Carl Fast and Crystal Stott, the Panthers have made it far, but they're hoping for more.

Stott explains that they had a bit of a slow start with injuries and scheduling conflicts amongst the athletes, but they have since seen steady improvements overall and peak performances.

The Panthers went through league play, zones, and the provincial qualifier all undefeated.

"We are looking forward to provincials and hope to improve on our third-place finish from last year," says Stott. "There will be some tough competition, but we are looking forward to the challenge."

The Panthers will be joined at provincials by fellow Zone 13 teams Gabrielle-Roy Les Roys and Grunthal's Green Valley Pirates. Stott says that having so many qualifying teams from the same zone speaks to the progression of the level of play over the last few years among our region's female athletes.

The Varsity Girls provincials take place in Warren and Stonewall during the first weekend of December.

WITH EVERY WISH
FOR A VERY
MERRY CHRISTMAS
AND THE HAPPIEST
New Year

Shannon Martin **MLA**
MORRIS CONSTITUENCY
shannonmartin.ca

HEAVY TRUCK, TRAILER & EQUIPMENT SALES



Box 458
Niverville, MB.
ROA 1E0

PHONE: 1-204-388-4509
FAX: 1-204-388-6283
EMAIL: nandatrucking@hotmail.com

REPAIRS & PARTS ON ALL MAKES & MODELS

 NIVERVILLE RECREATION

▼ NIVERVILLE ARENA - SOUTH END

Tuff-N-Up Bootcamp
Mondays/Wednesdays until December 20, 6:30 p.m., \$84.

Public Skating
Fridays, 3:30–4:30 p.m., Saturdays & Sundays 11:00 a.m.–12:00 p.m.

Sticks & Pucks
Fridays, 4:30–5:15 p.m., Saturdays & Sundays 12:15–1:00 p.m.

Adult Rec Hockey
Saturdays, 9:15–10:15 p.m., \$10.

Bench League Hockey
Wednesdays, 9:30–10:30 p.m., \$8.

Hockey Dryland
Mondays, December 4–February 5
Ages 10–12: 7:45 p.m., Ages 13+: 8:45 p.m., \$80.

▼ NIVERVILLE CURLING RINK

Yoga
Wednesdays, Nov. 6–Dec. 20. Flow at 7:00, Yin at 8:15, \$15.

▼ GOLDEN FRIENDSHIP CENTRE

Taekwondo
Mondays and Thursdays, 6:30–8:30 p.m.

 ST. ADOLPHE RECREATION

▼ ÉCOLE ST. ADOLPHE SCHOOL

Badminton
Mondays, 6:00–8:00 p.m., \$2. Bring shoes and racket.

Pickleball (50+)
Thursdays, 6:00–7:30 p.m., Free.

Karate
Tuesdays/Fridays, 6:00–7:30 p.m.

Shake, Rattle, and Roll (ages 2–4)
Wednesdays, 5:45–6:45 p.m., Free.

▼ ST. ADOLPHE COMMUNITY CLUB

Gymnastics & Stunting
Mondays 6:00–8:30

Breakfast & Skate with Santa
Sunday, December 3, 9:30 a.m.–12:30 p.m.

▼ ST. ADOLPHE ARENA

Public Skating
Fridays 5:00–6:00 p.m., Sundays 5:30–6:15 p.m.

▼ RITCHOT SENIOR SERVICES (457 MAIN ST.)

Christmas Shopping Trip (St. Vital Mall)
Tuesday, Dec. 5, 10:00 a.m.–2:00 p.m., \$5.

Safe Indoor Winter Walking
Tuesdays, Dec. 5 & 19, 5:30–7:00 p.m., Free.

Winter Hobbies
Wednesdays, Dec. 6 & 13, 9:30–11:30 a.m.

 ÎLE-DES-CHÊNES RECREATION

▼ TRANSCANADA CENTRE

Indoor Walking
Mondays/Wednesdays/Fridays, 9:00 a.m.

Seniors Yoga
Mondays, 10:00 a.m., Free.

Yoga
Tuesdays, 6:30 p.m., \$125/10 classes.

Seniors Zumba
Tuesdays, 10:00 a.m., Free.

Zumba
Mondays, 7:00 p.m., \$75/10 classes.

Pickleball
Tuesdays/Thursdays. 1:00–3:00 p.m., Free.

Healthy Baby
Dec. 19, 10:00 a.m.–12:00 noon, Free.

Shake, Rattle, and Role (ages 2–4 years)
Mondays, 5:45–6:45 p.m., Free.

▼ ÉCOLE ÎLE-DES-CHÊNES SCHOOL


Taekwondo
Tuesdays/Thursdays, 6:00–7:30 p.m., \$40/month.

Spirals Rhythmic Gymnastics
Mondays, 6:00–8:00 p.m., \$105.

▼ ÎLE-DES-CHÊNES ARENA

Public Skating
Thursdays 3:30–5:00 p.m., Sundays 12:45–1:45 p.m.

Shinny
Tuesdays, 3:30–5:00 p.m.

 STE. AGATHE RECREATION

▼ ÉCOLE SAINTE AGATHE SCHOOL

Taeknowdo
Tuesdays/Thursdays, 6:15–7:30 p.m., \$40/month.

Vinyasa Yoga
Mondays, 8:00–9:00 p.m., \$10.

Pickleball
Fridays, 7:00–8:30 p.m., Free.

Zumba
Wednesdays, 7:00–8:00 p.m., \$10 (drop-in).

▼ STE. AGATHE ARENA

Public Skating
Tuesdays, 4:15–5:15 p.m., Fridays 6:45–7:45 p.m.,
Sunday 12:15–1:15 p.m.



Ritchot Mayor Chris Ewen and Councillor Jeannot Robert show off their pickling skills.  AMBER MAMCHUK

Pickleball: Canada's Fastest Growing Sport

By Amber Mamchuk

What is pickleball? Pickleball is a racquet sport that combines elements of table tennis, badminton, and tennis and is played on a badminton court. Walking by a pickleball game, you will hear confusing phrases like “Get out of the kitchen!” “Great dinking guys!” and many other statements that will leave you wondering what this game is all about. While Pickleball is fun for all ages, it has really taken off with the 55+ crowd. Equipment includes a wiffle ball and larger-sized table tennis paddle. The game can be played slowly or, for the more experienced “picklers,” vigorously. Anyone

of any age can work up a good sweat. You can play pickleball every single weekday in the RM of Ritchot, with Île-des-Chênes taking the lead in opportunities to play. Ste. Agathe joined the pickleball craze this fall. All programs have equipment available for new players. Not convinced that pickleball is the newest, best thing to hit the courts? Come give it a try for free at the TransCanada Centre on Saturday, November 18 from 1:00–4:00 p.m. This workshop is sponsored by the TransCanada Centre, Vintage Club, and Ritchot Recreation. All you have to do is bring clean runners and a water bottle.

PICKLEBALL SCHEDULE

- **École Ile-des-Chenes School**
Mondays, Tuesdays, and Thursdays 8:00–10:30 p.m.
Fridays 6:00–10:00 p.m.
- **TransCanada Centre**
Tuesdays and Thursdays 1:00–3:00 p.m.
Wednesdays 7:00–9:00 p.m.
- **École St. Adolphe School**
Thursdays 6:00–7:30 p.m. (50+)
- **École Ste. Agathe School**
Fridays 7:00–8:30 p.m.

Rage Ringette Grows Its Program

By Heather Wallace

The Red River Rage ringette program has doubled in size over the last couple of years and is looking forward to another successful season. The program now has 88 players, making it the largest club in eastern Manitoba. The R4U team (ages four to eight) has 19 girls and makes

progress each week. The Rage host two U10 teams, a U12 team, and a U14 team. The program is also excited to host a U19 team for the very first time this year. In mid-November, the Rage attended a tournament in Brandon, an opportunity not only for great ringette but also for building relationships. A highlight was that each girl

on the U10 team got to score at least one goal throughout the tournament. Local players Hailey McWilliams and Ryann Beardy have been selected to play on Team Manitoba South at the upcoming Manitoba Winter Games, held in Thompson in March. Brianna Ginter has been selected to play on Team Manitoba West.

Send your event listing to ctodd@nivervillecitizen.com


NIVERVILLE PHARMACY

Karam Abd El Nour
Pharmacist / Manager
Always here to help you!

Niverville Pharmacy
72 Main Street
Niverville, MB R0A 1E0

T: 204-388-4533
F: 204-388-4624



HESPER'S
COOKHOUSE & TAVERN

GIVE A \$50 GIFT CARD
GET A \$10 VOUCHER
& A MOTT'S CAESAR GLASS

**while quantities last*

Let the Wyatt Dowling
team find the
best Insurance
for

YOU.

home | auto
business | life



Wyatt Dowling
INSURANCE BROKERS

Call 204 949 2600 or visit our Sage Creek location.
101 - 50 Sage Creek Blvd.



Quality Service For Over 25 YEARS

BLIND-SHINERS
Custom Blinds & Draperies

NOW OPEN SATURDAYS
11am - 3pm

ON NOW
30% OFF
ALL BLINDS

BLIND CLEANING
STARTING AT \$14⁰⁰ PER BLIND
CALL FOR FREE ESTIMATES.

THE BEST IN SALES, SERVICE & PRICE!
COMPARE OUR PRICE WITH ANYONE -
WE CAN BEAT ANY COMPETITORS QUOTE!
Restrictions apply

VISIT OUR NEW SHOWROOM
LOCALLY OWNED AND OPERATED

853 Marion St. 204.231.3880
www.blindshiners.com
Monday - Friday 8:30am-5pm • Saturday 11am- 3pm.

We sell Canadian

GORP
clean energy bar

**ATHLETE
OF
THE MONTH**



Ciara Kehler

Grade 5 student Ciara Kehler has been an integral player on the Red River Rage Ringette U12 team for the past four years. She started out playing hockey with the Clippers Squirt team in 2013, where she began to develop her motor coordination, skating skills, and stick handling. She participated in the Ringette Manitoba Summer Camp in Winkler for the first time this past summer. Ciara can always be counted on to support her teammates. She demonstrates a determination to develop her skills and maintain a positive team spirit on and off the ice.

**ENERGY BAR
READY MIX**
NOW AVAILABLE
AT NIVERVILLE
BIGWAY!



All Four Gab-Roy Volleyball Squads Reach Provincials

By Chantel Todd

✉ ctodd@nivervillecitizen.com

November has been full of stunning achievements for all four volleyball teams at College Gabrielle-Roy. Impressively, the Junior Varsity Girls, Junior Varsity Boys, Varsity Girls, and Varsity Boys are all heading to their respective provincials.

The Varsity Boys' achievement is especially notable, as they won the Zone 13 AAA championship on November 20.

"By winning the zone, they earned a spot in the AAA Provincial Championship," explains Joel Mangin, Gab-Roy Vice-Principal. "Although we are a AA High school, our Varsity Boys compete at the AAA level."

Mangin emphasizes just how much work has gone into making this season so successful.



Gab-Roy's Junior Varsity Girls at provincials in Killarney.

JOEL MANGIN

"The work of the volunteer coaches and the dedication of our athletes made the 2017 season one of most remarkable in the history of the school," he says.

Three of the four teams won their Zone 13 banners. The only exception is the Varsity Girls, who didn't win zones but nonetheless

earned a spot in the AA provincial championship after playing well at the regional qualifier in mid-November.

The Junior Varsity Boys travelled to Steinbach for Provincials on Saturday, November 25. After finishing first in Pool A, the team went on to win the final against

Rosenort in two sets.

The Junior Varsity Girls played in Killarney the same weekend. Unfortunately, they lost a tight semifinal against Warren and were unable to advance to the finals.

The Varsity Boys will play for the top spot in the province in Brandon during the first weekend in December, as will the Varsity Girls in Warren.

"Our boys program has been strong for several years," says Mangin. "However, in the last few years, the girls program is starting to gain momentum, especially with our JV girls team, who have shown excellent dedication to the sport. We also have many staff who work hard to support the program."

FOR MORE INFORMATION

■ Instagram: @ECRGR.

The Jets Soar in November

By Nick Anderson

November was a very content month for Jets fans, although some may find themselves a little jetlagged. With four of the team's 12 games taking place after 9:00 p.m., late nights certainly became a factor in many people's daily lives. Whether or not you're a coffee drinker, the young, fast-paced Jets were hopefully enough to keep you awake.

The Jets carried their hot start through November, going 8-3-1 in their first 12 games and ending up at 12-6-3. They now find themselves sitting second in the central division, four points behind the division-leading Blues, having relied on a solid power play and the extraordinary play of goaltender Connor Hellebuyck. Quick starts have also been vital to the Jets' success, as the team leads the league in first-period goals, outscoring their opponents 30-18 in the opening frame. They are 11-1-2 when they open the scoring.

Last month, we talked about shot attempt percentage and how it could affect the Jets if they didn't clean up that part of their game. Well, they only marginally improved their shot attempt

percentage from a dismal 45 percent to a slightly more respectable 49 percent.

But the analytics department isn't the only place where the Jets improved; they also saw a welcome improvement in depth scoring throughout their lineup. For a team that in large part counts on offensive production from its top six to score goals, the recent play of Kyle Connor and Joel Armia have been pleasant surprises for Coach Paul Maurice.

Armia, who was acquired in the Evander Kane deal back in 2015, has developed into a solid shutdown winger, with a little offensive flare. This year, he's used his size and puck-handling ability to his advantage, and he's begun to see time on the power play. He's also been a shutdown penalty killer who already has one shorthanded goal this season.

Connor, who was called upon after Mathieu Perrault was injured in October, put up 12 points through his first 18 games. Spending most of his time on the top line with Mark Scheifele (11 goals, 14 assists) and Blake Wheeler (5 goals, 20 assists), the 20-year-old winger has used his speed to create space for the two superstars,

who themselves have amassed a combined 50 points.

Perrault, who slotted back into the lineup on November 16 to face the Flyers, found himself in the middle of controversy after Flyers defenseman Radko Gudas appeared to intentionally slash the Jets winger in the back of the neck. Gudas, who received a five-minute-major and game misconduct, was subsequently suspended for ten games due to this play. Gudas aside, Perrault has also been able to find the scoresheet, as the Quebec native has put up six points in six games since returning. Perrault has also been one of the Jets' most efficient forwards at even strength.

As a team, the Jets have been just okay at even strength, having scored the fifteenth most goals while at even strength. On the power play, however, the Jets are a whole different beast. Currently clicking at 23.7 percent, the Jets have the sixth best power play in the NHL, and Dustin Byfuglien has yet to score a goal. Led by Patrik Laine's six power play goals, the Jets have been lethal with the power play in November, scoring on 33.3 percent of their opportunities.

Speaking of percentages,

goaltender Connor Hellebuyck also continued his fantastic start, but his numbers have dipped a bit. Despite this, the 24-year-old American still went 6-2-1 in November, posting a .918 save percentage, alongside a 2.66 goals against average. Hellebuyck's play will be key to the Jets' success in the coming weeks, as Steve Mason could miss some time with an upper-body injury after leaving mid-game against San Jose.

Mason wasn't the only player to suffer an injury in November, as veteran defenseman Tobias Enstrom also suffered a lower body injury and isn't expected back until mid-January. This opens the door for 24-year-old prospect Tucker Poolman to try and find a permanent spot on the blue line. It also gives long-time Jet Ben Chariot a chance to secure a spot on the team.

Heading into December, there's no doubt the Jets are happy with the position they're in. The team welcomes the newborn Vegas Golden Knights to Bell MTS Place on December 1 and will look to bounce back after suffering a 5-2 loss to the Golden Knights earlier in November.

Clippers of All Ages Hit the Ice

By Travis Mason

The month of November has been a busy one for Clipper Ice Sports in Niverville.

The Initiation teams are finally in full swing. Some very excited players on the Initiation B team will have the opportunity to play during intermission at a Manitoba Moose game in December.

The Novice A team had a great month, winning two games before going on a two-week break. They are currently ranked second with a record of 3-1.

Meanwhile, the Novice B team also had a great month before going into their break, chalking up three wins. They currently sit atop the standings, tied for first with a 5-1 record. The Novice Bs also attended a recent tournament in Carmen, where they played a strong team game to defeat Morden to win the B side. The following players received first star recognition: Mieka Rattenbury, Nolan Brunel, and Trae Worrell.

The Novice White C team sits in second place with four wins and two losses. The



The Novice B Clippers.

TRAVIS MASON

Novice Blue C team holds a record of three wins, one loss, and one tie.

At the Atom level, Atom A sits in second place with a 5-1 record. The B team sits one point out of the basement with one win and three losses. The C team holds a 1-4 record so far, with a two-point lead over last place.

The Pee Wee A team sports an even 3-3 record, where Pee

Wee B is having a tough start, still searching for their first win. Pee Wee C has a record of 2-3 at this point, splitting their games.

The Clipper Bantam team also hovers around .500, while after seven games the Midgets are 3-4.

Coming up, the Atom Clippers will host a home tournament on December 1, with the Pee Wees coming up next

with their own tournament on December 8-10.

Clipper Ice Sports is excited to team up with Niverville Recreation this year to offer a dryland training program that will be available to players. Stay tuned for more details.

President Jeff Spencer, along with the CIS Executive, would like to wish all families a safe and happy holiday season.

IN BRIEF



Lace Up for Outdoor Rinks

By Chantel Todd

ctodd@nivervillecitizen.com

If you haven't stopped by the Niverville Arena parking lot in a while, you may not have noticed the major addition of the town's new outdoor rink, complete with boards. Construction on the project began in late fall, and the rink is expected to be completed in the following weeks, just in time for the coldest temperatures.

Two other outdoor rinks will be available in Niverville, one in the Fourth Avenue Bible Church parking lot and the other at Hespeler Park, near the picnic shelter. With the newly installed solar lights in Hespeler Park, the rink will be well lit throughout the winter.

If you live in Ste. Agathe, get ready to hit the ice at the outdoor rink located next to the arena. St. Adolphe, too, has a new outdoor pleasure rink located in the newly built Parc Pointe Coupée Park. Residents of Grande Pointe can look forward to their outdoor rink at Grande Pointe Park once the weather cooperates with consistently cool temperatures.

Île-des-Chênes also has an outdoor rink, adjacent to the arena. The Arena Board is seeking volunteers to help operate the outdoor rink this winter. They can be contacted at their Facebook page (see below).

FOR MORE INFORMATION

www.facebook.com/idcarena

Île-des-Chênes Minor Hockey Takes Off

By Renata Wall

This year, the Île-des-Chênes Minor Hockey Association has two Initiation teams, two Novice teams, two Atom teams, and two Pee Wee teams playing in the Eastman Minor Hockey League.

The MHA also has a Girls Novice team which plays in the Perimeter Female Alliance, not to mention a Girls Pee Wee team that will play in this year's rural provincials. These girls teams are regional squads made up of girls from Île-des-Chênes, St. Adolphe, and Ste. Anne.

The Île-des-Chênes MHA has amalgamated with Landmark this year to host a Bantam B team as well, the Seine

River Snipers. They have ten players on the roster.

The Atoms will host a tournament on December 1-3 at the Île-des-Chênes Arena. The tournament will have two divisions, with four teams in each division. Île-des-Chênes' two local Atom teams are ready to take on the competition.

After every game, the Alto's Team Player Awards are given out to notable players. In addition, coaches at the Initiation and Novice levels have been known to give out pucks to players who score their first goals. The Atom coaches also recognize each match's Player of the Game with golden jerseys.

Christmas
at the ARK December 5th-9th



"Join us in celebration of 10 years in business - Enjoy shopping for local & lovingly handmade gifts this Christmas"

Store Hours:

Tuesday-Friday: 10:00am-5:00pm

Saturday's 10:00am-3:00pm



FREE

Hot Apple Cider
& Cookies

On Dec. 8th & 9th

ARK

CERAMICS & GIFTS

214 Main Street, Landmark
204-355-9710

Bristol
HAULING
www.bristolhauling.ca

Merry
Christmas

Steinbach
DRY CLEANERS
www.steinbachdrycleaners.ca

Arts & Entertainment

Rural Residents Connect with Music through Sound Lab

By Fiona Robinson

An innovative concept that allows people of all ages to connect with music is touring southern Manitoba. With a lifetime of musical experience as singer, songwriter, karaoke queen, basement jammer, and bandmate, Season Kirkwood of Otterburne knows all too well how challenging it can be to access the musical instruments you crave as a musician. That's why Kirkwood established Sound Lab Manitoba's mobile music program.

"Everyone has an innate desire to touch, feel, and experiment with sound," says Kirkwood.

Much as the name implies, Sound Lab Manitoba is set up as a group of musical stations where people of all ages and levels of musical experience can bang away on a drum set, thrash an electric guitar, pick out a tune on a keyboard, or distort their natural singing abilities with a vocal processor. Kirkwood describes the set up as being "like a gym where you take your turn at each station to get your heartbeat going."

For those who want to go beyond dabbling, Kirkwood also offers more involved lessons for both voice and instruments.

Ironically, Sound Lab isn't as noisy as its description may seem. Each station is equipped with a headphone set that allows participants to have a private experience with sound while bystanders hear virtually nothing.

"It's the quietest music program available," Kirkwood jokes.

The idea for Sound Lab Manitoba came to her after a visit with her young nephew. "My nephew was over one weekend and we set him up with a whole afternoon of exploration and trying different stuff. We all had so much fun and he was really learning new things."

She started looking for other musical connections in rural communities, but realized that with gas prices and limited time, few people



Elijah and his mom pick up the sticks at Niverville Winterfest with Kirkwood's encouragement.

FIONA ROBINSON

had time to coordinate them. In a lightbulb moment, she thought, "Why not get on the road and do it for them? I'm a good roadie and touring musician."

This early venture is now seeking opportunities. Sound Lab Manitoba is fully equipped to make your next birthday party, holiday party, or corporate event a lasting memory of fun and learning. The invitation is also extended to program directors of rural communities who are seeking a means to

bring music to the masses. Sound Lab Manitoba requires space for set up and provides an excellent, flexible complement to existing community activities such as skating, swimming, fitness, or marketplaces.

If experimenting with new instruments for yourself or your child is intimidating, time-consuming, or feels like a roadblock, Sound Lab Manitoba seeks to make it really easy. Bookings and inquiries can be made through

their website (see below).

It's all about making musical connections possible, especially those of us in rural communities who may not otherwise have big-city opportunities.

FOR MORE INFORMATION

- www.soundlabmanitoba.ca
- soundlab@gmail.com
- www.facebook.com/soundlabmb
- Instagram: @soundlabmanitoba

EVENT GUIDE

Festival of Christmas Praise

Providence University College, Otterburne
Friday–Saturday, December 1–2, 7:30 p.m.

Niverville Collegiate Senior Band Concert

Wednesday, Dec. 6, 7:00 p.m.

Paint Night Fundraiser (with Colleen Watchorn)

Wednesday, Dec. 6, 6:30 p.m., Steinbach Legion Hall, \$40.

Christmas Bake Sale Fundraiser

Clear Spring Mall, Steinbach
Dec. 8–9, 9:00 a.m.–4:00 p.m.

Old Tyme Dance

Pioneer Hall, St. Adolphe Community Club
Saturday, December 9, 7:00–10:00 p.m., \$15

Christmas in the Village (Local Market)

Heartland Community Church, Landmark
Saturday, December 9, 9:00 a.m.–3:00 p.m.

St. Adolphe Christmas Concert

Tuesday, Dec. 12, 1:00 p.m. & 6:30 p.m.

Wreath-Making Workshop

South End of Arena, Niverville
Friday, December 17, 7:00–9:00 p.m., \$36.75

Movie: "The Most Wonderful Time of the Year"

Monday, Dec. 18, 1:00 p.m., Pat Porter Active Living Centre, Steinbach, \$4.

Île-des-Chênes Christmas Concert

École/Collège régional Gabrielle-Roy
December 19, 2:30 p.m. & 6:30 p.m.

Niverville Christmas Concert

Niverville Elementary School
December 20–21, 1:30 p.m. & 7:00 p.m.

Royal MTC: A Christmas Carol

Morris Multiplex, Morris
December 21, 7:30 p.m., \$25 (adults), \$15 (kids)

Send your event listing to
info@nivervillecitizen.com

\$349,900



20 Hawksley Gate, Niverville

Katie Knebel

204-392-3030

KatieKnebel@royallepage.ca

ROYAL LEPAGE
Riverbend Realty



TRENDY T's

Now Available Locally!
ORDER ONLINE AT
CREATIVEPRINTALL.COM

creative
PrintAll
204-326-1718



SOL DESIGNS

Minimalist, Wunderlust Lifestyle Captured in Functional Works of Art

By Fiona Robinson

When you enter into the space of SOL Designs, you encounter perfectly balanced objects. Intricate as they are simple, each piece combines thoughtful combinations of felt, wood, metal, linoleum, and leather. The designer behind these objects is Sol Desharnais of St. Pierre, who specializes in handbags and home accessories with elegant, minimalist lines that he sells in markets across Canada.

Currently Desharnais carries two main lines. The first is a handbag line with five different models ranging from a small hand clutch to a large attaché case. Leather handbags are locally sourced from Manitoba leather whenever possible.

Though many appreciate the locally-made aspect, Desharnais also accommodates popular requests for a vegan model.

"I doodled at it for a while," says Desharnais. "Then, since I was already using linoleum flooring to do my samples instead of cutting into leather, I just looked at my samples and thought 'These rock! They work!'"

The epiphany launched a

fun linoleum line that took off in Quebec City early this year.

Desharnais credits his artistically rich background for where he is today. "I've worked in theatre set design and film as well. At the age of 18 I was a fashion designer and I designed the patchwork sweaters in the Exchange District in Winnipeg."

He also co-owned and managed a restaurant in the foothills of the Alps in France for 12 years and worked with his father as a carpenter for three years. When you inspect the wooden sides of a SOL Designs handbag, you'll quickly appreciate the influence of fine European woodworking.

For those less inclined to buy handbags, SOL Designs also creates two unique household items. One is the quirky catch-all bowl, made with corn and wood-based eco felt.

"These start off flat and they are beautifully packaged and snap up into a great little catch-all bowls for keys, coins, or jewellery," he says. "They are a perfect gift item and stocking stuffer as they go for \$20 or \$25. They also make great secret Santa gifts and they are gender neutral and appreciated with both older

and younger crowds."

The second item that's gained quite a following is the wine tote. It is also made with eco felt and additionally makes use of an upcycled seatbelt that serves as the handle.

Unlike many other artisans, Desharnais has passed on the online storefront for now, favouring in-person markets so he can maintain the simplicity of a work-life balance.

A wanderlust at heart, he says, "I travel three to four months a year, which is my downtime when I recharge my batteries. I'm able to come back fresh and open-minded and be more in the creative space and less in the heady gotta-work, go-go-go headspace."

Don't worry. If you didn't run into SOL Designs at the Winnipeg markets this year, you can still find freshly stocked items at The Forks Trading Company at The Forks Market in Winnipeg. You can also stay connected with SOL Designs on Facebook, where you can browse a portfolio of catch-all bowls, wine totes, and handbags.

FOR MORE INFORMATION

■ www.facebook.com/soldesignsbysol

SANTÉ OUVERTE
OPEN HEALTH
NIVERVILLE

WE WISH EVERYONE A MERRY CHRISTMAS
A HAPPY NEW YEAR AND A SAFE HOGMANAY!

Closed December 25th, 26th and January 1st

Thank You for your support this past year!

REGULAR BUSINESS HOURS ARE:
Mon: 8:30 to 5:00 | Tues: 8:30 to 6:00 | Weds: 8:30 to 5:00 | Thurs: 8:30 to 7:00 | Fri: 8:30 to 5:00

HANOVER
SCHOOL DIVISION

**May you experience the love, joy
and peace that is Christmas.**

The Board of Trustees, Administration and Staff
of the Hanover School Division wish you and your loved ones
a Merry Christmas and Happy New Year.

Mennonite Culture Ripe for Satire

By Liz Byron

Writer Andrew J. Bergman didn't set out to launch a website, much less a wildly popular one that would attract so much attention that over 20,000 people follow it on social media.

"[It] kind of started by accident," he says. "I wrote one satirical post about Steinbach city council moving the city to the Mennonite Heritage Village, which I posted on my blog."

Bergman was surprised at how many people wound up reading that post, but felt that he had a lot more he could write on the topic of Mennonite culture. And so, in May 2016, he launched a website: *The Daily Bonnet*.

The Daily Bonnet is described as a "trusted source for Mennonite satire." It joins the ranks of satirical news sources such as the United States' *The Onion* and Canada's *The Beaverton*, and religious satire sites like *The Babylon Bee*, which posts its own comic spin on Christian news, and *Eye of the Tiber*, which pokes fun at Catholicism.

With articles such as "Generous Mennonite Couple Sends Used Teabags to Missionaries" and "Visitor to Mennonite Church Blinded By All the Blond Hair," *The Daily Bonnet* features humorous stories about various aspects of Mennonite culture. Articles are divided into categories such as "Mennonite Life," "Church," and "The Outside World."

It's not just for the laughs, of course; the stories all start with a grain of truth.

"There is definitely social commentary along with it," Bergman says. "The purpose of satire is to critique or point out flaws in society using sarcasm and exaggeration. Of course, this usually ends up being funny, but there is often a



DEPOSITPHOTOS | THE CITIZEN

point being made."

An article posted on November 24, 2017 is titled "Mennonite Church Appoints Man to Lead Women's Ministry," for example. On the day of last year's inaugural Steinbach Pride march, an article called "Comprehensive List of Steinbach Politicians Scheduled to Attend Pride March Today" appeared. It was largely blank.

However, Bergman—a Mennonite himself—says that the articles are written with equal parts fondness and critique.

"There are funny things about Mennonites. We have our quirks.

I think the website is as much a celebration of those things as it is a criticism, and I think that's why people like it. It's not usually harsh and biting satire. It's light-hearted."

Of course, the danger of satire, even kind-hearted satire, is that readers aren't always clear on the fact that *Daily Bonnet* articles aren't serious news. Once in a while, people react with shock and outrage rather than laughter.

"There was one *Daily Bonnet* article about Mennonite bikers clashing with Hell's Angels at Sturgis that was 'fact-checked' by Snopes.com," says Bergman. "They

pointed out that the article was not true, but they also said it should have been obvious to people the article was satire."

Of course, sometimes readers mistake satirical articles for factual ones not out of cluelessness, but rather out of wishful thinking. The September 22 piece entitled "Tim Hortons Introduces Full Line of Yerba Products"? Sadly fiction. Oba na!

FOR MORE INFORMATION

■ www.dailybonnet.com

Excel Cleaners

- Carpet Cleaning
- Upholstery Cleaning
- Construction Clean Up
- Mattress Cleaning & Sanitization
- Commercial & Residential

Gil Leclerc
Phone: (204) 771-0415
www.excelcarpetcleaners.ca

Dylan Morrow's Painting
Residential & Commercial

204-588-7570
dylanmorrow@shaw.ca
Certified Journeyman
Provincial Red Seal Endorsement

- Interior & Exterior
- Free Estimates
- References Available
- All Major Credit Cards Accepted

CANADA
6-15-2015

*A name you can trust,
Quality you can afford!*

find us on facebook

DACO Piling
40 Years of Innovation
www.dacopiling.com
Serving: Saskatchewan Manitoba Ontario

Pipe Piles, Screw Piles, Sheet Piles & Rock Drilling

Damon Friesen Neil Friesen
P: 204-392-5122 F: 204-388-4384
damon@getdaco.com Box 26 Niverville, MB R0A 1E0

PERIMETER CONCRETE LTD.

307 MAIN STREET, NIVERVILLE, MB

204-388-4635

Mountainview INVESTMENTS LTD.

204-371-1749
204-392-6855
petersda@mymts.net

MERRY CHRISTMAS & HAPPY NEW YEAR!
THANK YOU TO ALL OF OUR CUSTOMERS FOR THE BUSINESS IN 2017!

DAVE PETERS
LOCATED ON 6TH AVENUE IN THE NIVERVILLE BUSINESS PARK

LANSARD BROS. ROOFING LTD.

Serving Manitoba Since 1978

- roofing & repairs
- snow removal
- metal shop
- siding & eavestrough
- soffit & fascia
- windows & doors

lansard.ca **204.233.4664**
Fax 204.237.4453

E & C Repair Shop

Mechanic: Ernie Lemoine 43 years experience

QUALITY SERVICE & REPAIR AT REASONABLE PRICES

Merry Christmas

Authorized Vehicle Safety Inspection Station
Safety and Repairs on all makes and models - semis, trailers, tractors, farm trucks, pickup trucks and automobiles.

204-882-2472
erniesrepairshop@gmail.com

2977 PTH 75, STE AGATHE, MB

prairiesoul
DANCE COMPANY

BEGINNING IN JANUARY

10 Week Dance & Fitness Sessions!

EMAIL US FOR MORE INFO!

ROYAL ACADEMY OF DANCE
REGISTERED TEACHER

Artistic Directors:
Melanie Ducharme
Danielle Auld

prairiesouldance@gmail.com
204-392-5624
10 Cedar Drive, Niverville

Follow us on
f i t

email: mloepky@castleteam.ca
 office: 204.474.1277
 cell: 204.391.4676
 fax: 204.474.1401
 4 - 580 Pembina Hwy.
 Winnipeg, Manitoba
 R3M 2M5

Castle
MORTGAGE

MIKE LOEPKY, B. Comm. (Hons.)
Mortgage Specialist

www.castlemortgagegroup.ca

in association with
TMG

204.388.5055 • Unit B - 290 Main Street, Niverville

We carry clean and organic products!

done f i t
• hair, skin & nails

Gan's Kitchen
CHINESE & CANADIAN FOOD EXPERIENCE

154 MAIN STREET, NIVERVILLE 204-388-6904

got stuff?

Heated Mini STORAGE
204-392-5472
Ray & Cara Dowse
nivervilleindoorstorage@gmail.com
226 Main Street, Niverville

We Reward Referrals!

a touch of glass

linens | table decor | dishes | backdrops

Charmain Derksen 204-388-5500
www.touchofglass.ca info@touchofglass.ca

CPS
CONTRACT PAINTING SERVICES
204-955-5991
joe.contractpainting@gmail.com
• INTERIOR • EXTERIOR • PAINTING •
• PLASTERING • ARTISTIC MURALS •

DOWSE
VENTURES

NIVERVILLE COMMERCIAL LEASE SOLUTIONS
www.dowseventures.com | 204-346-3041

EXCEL GRAPHICS

GRAPHIC DESIGN DIGITAL & OFFSET PRINTING VEHICLE DECALS LARGE FORMAT PRINTING

204.388.4279 • 77 MAIN STREET, NIVERVILLE, MB
www.excelgraphics.ca

JOB POSTINGS



We are currently hiring a Class 1 Canada/US Flatbed Driver to join or team

Individuals must have the following requirements to be qualified:

- Minimum of 2 years of verifiable Class 1 Flat Deck Experience
- Excellent Customer Service Skills
- Safe driving record (Current drivers abstract must be provided)
- Experience with over-dimensional freight would be an asset
- Clear drug test

We are a family run company and we are looking for a company driver with a good work ethic and who is committed to providing safety and customer service.

Our pay structure is as follows:

- \$45/mile starting base rate.
- \$20/ pick and drop
- \$35/ tarping/untarping
- Paid each time cross into US
- Paid layovers
- Paid waiting time anything over 2 hours
- Benefit package
- Home most weekends
- Assigned Truck
- Paid actual miles driven
- Paid overdimensional rates
- Driver recruiting incentive
- Paid Stat holidays

Please contact Matt at 1-204-307-1990 or email Mathew@treesuns.ca for more information

NCU Manor Recreation Director

Approx. 26 hours per week. Includes some alternating weekends. Experience and desire to work with seniors is required.

Position Details on website at:
<http://heritagecentre.ca/current-opportunities/>

Resumes can be submitted online or by email to:
hr@heritagecentre.ca

SPACE FOR RENT/LEASE

55+ Condo For Rent

Newly constructed Niverville Heritage Life Retirement Living complex 55+ condo for rent. 1393 sq. ft. 2 bedroom, 2 full bathrooms and office space. Balcony, in-suite laundry, and large storage unit on same floor. Complex attached to new Medical Clinic, licensed restaurant, Day Care, Assisted Living and Personal Care Home as well. \$950 per month rent (does not include condo fee). Amenities such as housekeeping, laundry service and meal plan are available as well as heated, underground parking.

Call: 204-388-4811

JOB POSTINGS



Make it your *future.*

Join our team and find a career that will grow with you.



Maple Leaf Foods Inc. is Canada's leading consumer-packaged protein company, headquartered in Toronto, Ontario. We make high-quality, great tasting, nutritious and innovative food products under leading brands including Maple Leaf®, Maple Leaf Prime®, Maple Leaf Natural Selections®, Schneiders®, Schneiders Country Naturals® and Mina™. Our Company employs approximately 11,500 people in its operations across Canada and exports to more than 20 global markets including the U.S. and Asia.

Our people are passionate about the work they do and the products we make. As we move forward, we are determined to leverage their integrity and passion to continue to build a high-performing, values-based company enabled by high-performing, motivated and talented people.

We are recruiting individuals to join our agribusiness team of Maple Leaf Foods Inc. We are one of Canada's industry-leading agribusinesses (hog production) providing long-term value, quality, research-based products, services and information in an environmentally responsible manner. As a member of Maple Leaf Foods Inc., we offer excellent opportunities for career-minded individuals.

ANIMAL CARE TECHNICIAN

Southeastern Manitoba Region (various Locations) - Full and Part Time Position

Starting Rate: \$14.60 per hour

POSITION SUMMARY

The Animal Care Technician works directly with the Specialist, Manufacturing and is responsible for carrying out the day-to-day activities in the barn. This position requires the person to be part of a team working towards specific production goals.

RESPONSIBILITIES

The successful applicant will be responsible for assisting with all areas of production including the feeding and general care of pigs, maintaining herd health and environment for pigs, pressure washing and preparing rooms, as well as general maintenance and cleaning.

EDUCATION, EXPERIENCE & COMPETENCY REQUIREMENTS:

- Experience in hog production will be considered an asset
- Excellent problem-solving and analytical skills
- Strong communication skills (oral and written)
- Ability to work under pressure and handle multiple priorities and complex tasks simultaneously
- A valid driver's licence and the ability to get to and from work located in a rural area is required
- Weekend and holiday hours are required on a rotational basis

Please submit resume to:

Fax: 204.355.4404, Email: mlajobs@mapleleaf.com

We thank all applicants for their interest in exploring employment opportunities with Maple Leaf Foods; however, only those selected for an interview will be contacted. Applicants may be subject to a background check and must meet the security criteria designated for the position. Maple Leaf Foods is committed to Employment Equity and maintaining a diverse workforce. We ensure that our recruitment practices are supportive of this commitment.

ANNOUNCEMENTS

NIVERVILLE
helpinghands
MINISTRY

Christmas
Hampers

If you or a family you know are in need, please contact Niverville Helping Hands by email at info@nivervillehelpinghands.org. Sponsors are always welcome and needed. Please consider contacting us to discuss how you can help.

Niverville Helping Hands

Niverville Community Fellowship
85 2nd Street South - P.O. Box 1201, Niverville, MB R0A 1E0
PHONE: (204) 392-5699
EMAIL: info@nivervillehelpinghands.org

Niverville Helping Hands is a registered charity and all donations over \$20.00 are tax deductible.

Every dollar donated helps local families in need.



Christmas brings friends & family together. It helps us appreciate the love in our lives we often take for granted. May the true meaning of the holiday season fill your heart and home with many blessings!



WM. DYCK & SONS GIFT CARDS

Available in any denomination. The perfect gift for friends and family!



STORE HOURS:
MON-FRI: 8 a.m. - 6 p.m.
WED & THURS: 8 a.m. - 9 p.m.
SAT: 8 a.m. - 3 p.m.

204-388-4727
262 Main Street, Niverville, MB
www.wmdyck.com