

Springside "Bitz'n'Bytes"



**Merry Christmas
Happy New Year!**

"Glory to God in the highest, and on earth peace, good will toward men."
- Luke 2:14

As 2017 draws to a close, we at Bitz'n'Bytes would like to express our sincere gratitude to our neighbors and friends for their continuous encouragement and support through your submissions as well as your monetary donations. We are grateful for your support and hope that the upcoming year brings good health and happiness to you and yours.

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Winter/Christmas Edition 2017
Deadline for next issue March 1, 2018



Pastor Richard Kauenhofen - 306-792-2190
Pastor Mike Anderson - 306-621-9622

**Springside
Baptist
Church**

**Christmas Eve Service
December 24 @ 6:30 pm**

Pastor Richard's reflections...The way I am using the word 'reflect' carries with it the meaning of 'to think deeply or carefully.' As I reflect on the time that is passing and the season that we are about to enter, I am thankful for God's goodness. The fall leading into winter has been a flurry of activities marked by the faithfulness of God. As we enter the season of Advent we are certain to experience more activities - baking, banquets, church Christmas programs, family gatherings, school concerts, shopping, singing, visiting and so on. I am also grateful for the chances we will get to slow down and to reflect on the meaning of the Season of Advent. 'Advent' means the arrival of a notable person, thing, or event. It is a time of anticipation and waiting with expectancy. During this time the Christian Church celebrates the first coming of Jesus and looks ahead to His second coming. Those who have received Jesus as Saviour and Lord celebrate this with excitement. Beginning on Sunday, November 26 we, as a church family, will be focusing our celebration around the theme, "God's Greatest Gift." Jesus is His greatest gift and all are invited to join us Sunday mornings or at any of the other celebrations we will be sharing this season. Most of all, I encourage you to think deeply about the relationship you can have with Jesus and the resulting hope, peace, joy and love you will experience as you place your faith in Him.

"For God so loved the world that He gave His one and only Son, that whoever believes in Him shall not perish but have eternal life." John 3:16

Upcoming Events and Services

Dec. 10 at 7 p.m. - Christmas Program (Gr. 2-8)

"The Night Shift Before Christmas"

Dec. 17 at 10:50 a.m. - Christmas Play (Age 4—Gr. 1)

"Christmas in the Kitchen" (during Sunday morning Service)

Dec. 24 - Christmas Eve Morning Service, 10:50 a.m.

Dec. 24 - Christmas Eve Service, 6:30 p.m.



Sunday School @ 9:45 am

Sunday Morning Worship Service @ 10:50 am

Childcare is provided during the Worship Service for toddlers to age 3. There is Junior Church for Age 4 - Grade 3.

Please contact the Church Office for more information on any of our programs or Sunday Services!

Phone: 306-792-2102

email: office@springsidebaptist.com

website: www.springsidebaptist.com

Merry Christmas and Happy New Year from the Town of Springside!

-Tracey Werner

With the holiday season once again upon us, the Mayor, Council & Staff of the Town of Springside would like to extend Season's Greetings to all of the residents of Springside and the surrounding community and wish everyone a happy, healthy and prosperous 2018!

Reminders:

Residents are reminded that snow clearing may sometimes start in the early morning. Therefore, we ask that whenever possible, vehicles be parked in driveways/off the street, and garbage/recycling bins removed on non-pick up dates; to allow the grader/loader to clear a wider area on the street. After a snowfall, the first priority of our Public Works Department is clearing snow from emergency and essential service fixtures and facilities, such as fire hydrants, the Fire Hall, Water Plant and Sewage Station as well as clearing a primary route through town to the highway. The travelled portion of the streets will be cleared as soon as possible.

Please! ensure that snow is NOT shoveled onto neighboring properties or onto/across any street without permission. Private Snow Removal Contractors are not permitted to push snow onto town property off of the private lots they are clearing. Keep children away from snow banks and piles created by town equipment as these may be unsafe to play on. Drive slowly and maintain a safe distance from snow removal vehicles.

Water and Sewer accounts are due 30 days after mailing.

The Town Office will be closed on Monday, December 25th and Tuesday, December 26th, 2017 for Christmas, as well as Monday, January 1st for New Years.

Property taxes: any unpaid taxes as of December 31st, 2017, will be subject to interest charges. Please call the Town Office if you have any questions or would like to know your account balance. There will be no grace period on January 2nd, 2018.

Permit applications must be submitted to the Town Office prior to any construction, demolition or moving of buildings, these application sheets are available on our webpage at www.townofspringside.ca under the Town Office, Building Permits Tab.

Please Do Not Operate snowmobiles or ATV's within the Town except for entering and exiting. They are not to be used to get around within the community.

Please be reminded that your cat or dog is your responsibility. Ensure your pets are contained to your property and not being a nuisance to others. This will ensure the safety of your pet as well as the safety of others. As well, all cats and dogs MUST be registered. Please register them at the Town Office.

Ice Booking can now be done online through www.schedulicity.com and selecting Springside Arena. We have available ice times from 5-8:45 each Tuesday and Wednesday as well as Saturdays from 11:15am-10pm and Sundays (all day) except between 3-5pm. Volunteer Fire Department meets the last Thursday of each month at the Fire Hall.

Thank you to our volunteer firefighters and to all of you who volunteer within our community!

Thank you to our Summer Student, Jacob Link, for a job well done this past summer!

Arena Canteen- We are looking for a person or an organization to run the Arena Canteen this 2017/2018 season! If you are interested or know of someone who is, please contact the Town Office!

Kinsmen Radio Bingo cards should be available for purchase at the Town Office beginning with the December 2nd bingo.

Attention Residents of Springside

We are looking to see if there are enough people interested in getting a community cooperative gas station/store in town. There will be a sign-up sheet at the Town Office for anyone wanting to be on the planning committee, purchase a membership, help build, etc. If enough interest is expressed there will be planning meetings to follow.

This is your chance to get a store back in our community to stay!

Memories from the United Church

-Deb Keyowski

A sign of the times is the closure of small churches in communities. Declining memberships and constant increases in maintenance and upkeep of the buildings are threatening to take away some of our cherished institutions. Although decisions have not been made as to the future of the United Church in Springside, rumors are definitely circulating. I must confess to being guilty of not attending after my daughter grew up and I became more involved in day to day existence, thus turning away from something that has been a very important part of my life.

Where has the time gone? There are so many memories of very special people who would congregate at church and church functions and become friends. The fall suppers were always the highlight of autumn in Springside. The U.C.W. would start planning weeks ahead and most of the food was provided through donations. Each member would bring at least two pies along with another item that they were asked to bring. The night before the supper, members would get together chopping carrots and peeling potatoes and turnips, filling salt and pepper shakers, cutting pies and arranging tables for the big day ahead. I remember Mrs. Skee and Mrs. Rodgeron being in charge of cooking the turkeys. They would place them in the fridges to thaw about five days before the supper and the turkeys would be cooked in the ovens at the hall the day of the supper. Everyone looked forward to Evelyn Sturtz's cabbage rolls. Mrs. Benjamin would be in charge of letting the appropriate number of people into the hall for each sitting. People would begin arriving at four pm. for the four thirty sitting and there was usually a line up waiting outside for the next sittings which would conclude around seven o'clock (although I remember latecomers still being accommodated and no one went away hungry).

My fondest memories were of the Christmas season. The season would start with "hanging of the greens" which was held at the beginning of Advent. The congregation would get together to decorate the Church, do crafts, ice sugar cookies, sing carols and get in the spirit of the season. The decorated cookies would be distributed to the seniors in the community when we would go caroling on a tractor-driven hay rack supplied by Leonard Benfield. The caroling evening would conclude with hot chocolate served to a bunch of very cold but excited carolers.

The children's concert was a favorite and each year, the Nativity would be recreated by the children in the congregation. One particular Christmas that has remained a special memory was the presentation of a Christmas Cantata, that was arranged by Jean Laube. The children who were in the band program in Yorkton played wind instruments and were accompanied by Mrs. Laube and the choir practiced many long hours to provide a very special program to the community. Each Sunday during Advent, the Advent candle would be lit by members of church families usually with the child lighting the candle and parents reading Scripture. Music and carols filled the church and the Christmas Eve service would always end with members of the Congregation holding lit candles and singing Silent Night.

These memories will remain and the stories may be told to generations in the future. Although the days of having those wonderful moments may now be numbered, the love and sense of community can never be forgotten by those of us who were blessed to have been a part of it.



"A Christmas Cantata" directed and written by Jean Laube



Christmas Angels preparing for their entrance.



The reenactment of the Nativity played an important part in the Christmas celebration.

Vesna Ukrainian Dance Club

Michelle Eckhart



We are off to a new year of dance! Stacie Fahman is our instructor this year. She brings with her a wealth of knowledge in Ukrainian Dance and we are thrilled to have her!

We would like to thank everyone in the community for supporting our fall supper! Thank you to all that attended our supper. Special thank yous go out to Linda Quinton for donating 1000 PEROGIES for our supper! AS well thank you to Yorkton Co-op for their generous donation for our food purchases. To Harvest Meats, Julie Okochinski and, Hnidey Farms for door prize donations. Without all of their support this event would not happen! This supper helps us with our costume costs and allows our children to enjoy a great activity in the community of Springside.

We are pleased to announce that our annual concert will be held on March 25th at the Theodore recreation Complex. We hope to see you attend our annual showcase at 2 pm!

"Z Rizdovom Khrystovym i Novym Rokom!"



Merry Christmas and Happy New Year from the Springside Vesna Ukrainian Dance Group

Kolach

A traditional Christmas bread called 'kolach' is placed in the centre of the dining table. This bread is braided into a ring, and three such rings are placed one on top of the other with a candle in the middle of the top one. The three rings symbolize the Christian Holy Trinity.

January 7th is Ukrainian Christmas

Traditional Ukrainian Christmas



The supper on Holy Night differs from other evening meals, having twelve Lenten dishes, symbolic of the twelve Apostles who gathered at the Last Supper. The dishes are prepared with a vegetable shortening or cooking oil, omitting all animal fat, milk and milk products because Christmas is preceded by a period of fast which ends on Christmas Day after midnight or morning church service. The day of the Christmas Eve is a strict fast in commemoration of the hardships endured by Mother Mary en route to Bethlehem.

While the women of the household are busy preparing the multicourse meal (sometimes as many as 12 to 13 courses, representing the apostles and Christ) that varies from family to family and region to region, the children are assigned the task of decorating the Christmas tree and searching the night sky for the first star. When the star is sighted, it is a signal that the meal can begin. Throughout the day only light snacking is allowed, so the family eagerly awaits the meal.

The table is set with the best linens and china, and a sheaf of wheat tied with a ribbon (Didukh), along with a bread known as kolach. As with other Slavs, an extra place is set for departed family members and / or the Christ Child. Before one morsel is eaten, prayers are recited and either the kolach or prosfora (blessed bread) is broken and dipped in honey (and sometimes grated garlic) and shared with each member of the family, from eldest to youngest, with wishes for good health and prosperity in the coming year. After dinner, carols are sung and poems are recited by the children. Some presents are exchanged but most are left to be opened on Christmas Day.

Everyone attends a midnight church service with the smallest children taking a gift to present at the manger for the needy children of the congregation. In the old days, gifts were not given on Christmas except for candy and other sweets. St. Nicholas Day was the primary gift-giving occasion.

From Deb's Desk

Deb Cook



Deb Cook is a REALTOR® with Century 21 Broadway Park Realty Yorkton

These days there are so many different diet restrictions whether it be from allergies, weight loss programs, food sensitivities etc. I know in our house we eat a gluten free diet (allergies). If you are having company with gluten sensitivities it may seem overwhelming deciding what to make. Desserts can be exceptionally challenging so I thought I would share a gluten free take on a classic gingerbread recipe.

Gluten Free Gingerbread

Ingredients

- 1 cup (5 ounces) brown rice flour
- 1 1/8 cups (4 1/2 ounces) cornstarch, plus extra for rolling cooking
- 1 tablespoon unsweetened cocoa
- 1/2 teaspoon fine sea salt
- 1/4 teaspoon xanthan gum
- 1/2 teaspoon baking soda
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/2 cup dark molasses
- 1/4 cup sugar
- 3 tablespoons unsalted butter, cut up
- Few drops water, if needed

Directions

1. Heat the oven to 350 degrees F. Line two 17- x 11-inch baking sheets with parchment paper.
2. Combine the rice flour, cornstarch, cocoa, salt, xanthan gum, baking soda, ginger, cinnamon and cloves, and set aside.
3. Heat the molasses to boiling in a heavy saucepan over medium heat. Stir in the sugar and butter. Remove from the heat. Stir in the flour mixture one-third at a time, adding a few drops of water if needed to make workable dough. Turn out onto a lightly cornstarch-dusted surface, and knead until silky smooth, 1 or 2 minutes. Cut the ball of dough in half and let rest for 15 minutes at room temperature.
4. Work with half the dough at a time. Dust the work surface lightly with cornstarch, and roll dough 1/8-inch thick. Cut out as many gingerbread figures as possible, re-rolling the trimmings to make more. (It's easiest to lift away the excess dough from around the cookies and transfer them to the baking sheet on a metal spatula.)



5. Bake the cookies until they puff up slightly and lighten to a tan color, 6 to 8 minutes. Let cool on the baking sheet for 2 minutes and transfer to a wire rack. Repeat with the remaining dough. These cookies are quite

hard (they make great dunkers) and keep extremely well if stored airtight. They do become softer, and to me more interesting, if left on a wire rack at room temperature for a day or two.

Baking time: 6 to 8 minutes. Standing time: 2 minutes. Yield: 24 cookies (depending on size).

A Christmas Message to an Adult Child

What do I want for Christmas? I want you. I want you to keep coming around. I want you to ask me questions, ask my advice, tell me your problems. Tell me about your job, your worries, your significant other. I want you to continue sharing your life with me.

Come over and laugh with me, or laugh at me, I don't care. You'll laugh at me all the time and I secretly love it. Hearing your laugh is music to me.

I spent the better part of my life raising you the best way I knew how and I'm not bragging but I did a pretty darn good job.

Now give me time to sit back and admire my work. I'm pretty proud of it. Rald my refrigerator. I really don't mind. I wouldn't want it any other way. I want you to spend your money making a better life for you and your family when you have them because I have the things I need. I want to see you healthy and happy.

When you ask me what I want for Christmas, I say "nothing" because You've already given me my gift all year. I want you.

"Rick", Country 104.3 Boise, Idaho

A Christmas Memory

- Valerie Kavenhofen

"When our children were little, I crocheted a nativity set. Then on Christmas morning, we would read the Christmas story from the bible and the children would act out the story with the crocheted people. Our living room would become the country of Israel. Then we would open our gifts. Now we are doing the same thing with our grandchildren. Here is my favorite cookie recipe. This is the first cookie to disappear from the plate."

Chocolate Chip Sandies

1 cup margarine
1 1/3 cup sugar
2 tsp water
2 tsp vanilla
2 cups flour
1/2 cup mini chocolate chips
1/2 cup chopped pecans
In a large bowl, beat margarine and sugar until fluffy. Add water & vanilla and beat well. Stir in flour, chocolate chips and pecans. Shape dough into balls. Place on ungreased cookie sheet and bake at 325° for 25 minutes. Cool. Dip half cookie into melted chocolate.

Norm's Funnies



"I'll need your fax number in case I want to add."

In loving memory of Norman Liebreich
Thank you for the many smiles.

Dark Fruit Cake

-Deb Keyowski

"The jury seems to always be out on Christmas fruitcake (Do you love it or hate it?) but Mom's dark fruitcake was awesome and one of my favorite Christmas treats. She would make it in September so that the fruits had a lot of time to ripen and the flavors to mesh."

- 6 eggs
- 2 cups brown sugar
- 1 tsp. cloves
- 1 tsp. cinnamon
- 1/2 tsp. baking soda
- 1 cup mixed candied peel
- 1/2 lb. chopped (or slivered) almonds
- 3 cups currants (1 lb.)
- 1 cup butter
- 1 tsp. allspice
- 1/2 cup molasses
- 2 1/2 cups flour
- 1/2 cup each of red and green cherries
- 8 oz. light rum

Preparing fruit: wash currants and drain, put in a bowl and mix 1 cup of flour. Cover and leave a couple of hours or overnight.

In a LARGE mixing bowl cream butter, sugar and spices. Beat eggs and rum together and add to other mixture. Mix baking soda and molasses into mixture. Add the remaining 1 1/2 cups flour and work out all lumps. Add in currants, peel, and cherries and stir well. Add in almonds and again stir well. Using 4 pans (7 1/2 x 3 1/4 x 2 1/2 inches high), fill to top (cake does not rise). Bake at 275 degrees for 2 hours. Test with toothpick. Cool before wrapping.

Christmas Trivia – The Fruitcake



The Romans mixed pine nuts, barley mash, pomegranate seeds, raisins and honeyed wine and shaped it into a cake they called "satura." Fittingly, the word *satire*—a literary device the Romans invented—is derived from the cake: a mix of many ingredients both sour and sweet, according to the New York Times.

Pampushky (Ukrainian Doughnuts)

-Deb Keyowski

Christmas Eve would have our whole family gathering together at Mom and Dad's home and pampushky was a very special treat. With prune and poppy seed fillings, these special "doughnuts" were a special Christmas Eve treat.

For the Dough

- 3 packages yeast (6-3/4 teaspoons)
- 3 cups lukewarm water, divided into 1 cup and 2 cups
- 1 cup plus 1 tsp. white sugar, divided
- 1 cup 2% milk, scalded
- 1/2 cup unsalted butter, melted
- 1 cup canola or vegetable oil
- 4 whole eggs
- 2 egg yolks
- 1 tsp. salt
- 10 cups flour
- Icing sugar for dusting (optional)
- Canola or vegetable oil, for deep frying

Instructions

In a saucepan bring your milk up to 82 °C (180 °F), stirring frequently. Remove from heat and set aside. Dissolve one tsp of sugar in 1 cup of lukewarm water. Sprinkle yeast over water mixture. Let stand for 10 minutes, until nice and foamy. Beat eggs and yolks together in a medium sized bowl. Add in sugar, salt, 2 cups lukewarm water, scalded milk, melted butter, oil, and foamy yeast mixture. Stir well. Place 8 cups of your flour in a large bowl, making a well in the center. Slowly add the yeast mixture to the flour. If your dough is still very sticky and runny, start adding the remaining flour by 1/2 cup increments until dough is soft and not too sticky. Turn dough out on a floured surface. Knead dough for 10 minutes. Place dough into a well-greased bowl. Cover with a towel and place in a warm place to allow dough to double in size (approximately 1 hour). Punch the dough down, cover and let it rise again until it has doubled in size, again about 1 hour. While your dough is rising, you can make your filling.

Poppy Seed Filling

- 4 cups ground poppy seeds
- 2 eggs whites
- 1/2 cup liquid honey
- 2 tsp. ground cinnamon
- 1 cup white sugar

In a small bowl, add your egg whites, sugar, honey and cinnamon to your ground poppy seeds. Mix well and set aside.

Prune filling

- 3 lbs. prunes
- 2/3 cup white sugar
- 2 tbsp. fresh lemon juice



Place prunes in a medium saucepan and cover with enough water to just cover the prunes. Bring water to a boil and simmer until prunes are soft, about 10 minutes. Drain prunes, ensuring all water has been removed. (about ten minutes in a colander over the sink). Cut any larger chunks of prunes into smaller pieces. In a medium bowl, combine prunes with sugar and lemon juice. Mix well and set aside.

To Assemble

Roll out your dough to 1/4 inch in thickness. Cut out dough using a round cookie cutter, about a 2 or 3 inches in diameter (you can make them larger, but we prefer bite-sized) Place 1/2 teaspoon of filling in the center of the dough. Be very careful not to get any of the filling along the edges as it may not seal properly. Fold one half of the dough over the filling and pinch the edges together. Round out the edges until you have the shape of a ball. Place dough balls onto a greased cookie sheet. Cover with a towel and let stand 1 hour to rise again. They should almost double in size. Using a deep fryer or a large pot and thermometer, heat canola oil between 350-360°F. Place dough in hot oil and deep fry until all sides are light golden brown, about 1 minute. Remove Pampushky from the oil with a slotted spoon. Place on a cookie sheet lined with paper towels and allow to cool completely. You can dust Pampushky with icing sugar if you desire (optional).

Tip for making gravy

Dissolve the flour in a saucepan by stirring it into an equal amount of fat, such as melted butter, margarine or meat drippings, before adding in the milk. Dissolving flour before mixing it with milk prevents the starch in the flour from forming lumps.

Cheddar Bacon Ranch Pinwheels

-Brittany McGregor

2-8 oz. pkg. cream cheese
1 lb. bacon
1 cup cheddar cheese
½ tsp. parsley flakes
½ tsp. dill weed
½ tsp. garlic powder
¼ tsp. onion powder
Salt and pepper to taste,
5-10 flour tortillas
Mix all ingredients together. Divide mixture evenly onto tortillas, spread evenly. Put into fridge. Once cool, slice and serve.

Hot Bean Dip

-Brittany McGregor

1-8 oz. pkg. cream cheese
2 cans of stag chilli
1 cup cheese
Soften cream cheese, mix cream cheese with chilli. Put mixture into casserole dish and top with cheese. Bake at 350 degrees for 15 to 20 minutes.

Scuffles

-Calla Eflo

Soak 1pkg. of yeast in 1/4 cup warm water for 12-15 minutes.

Mix as for pie crust

3 cups flour
3 tablespoons sugar
1/2 teaspoon salt
1 cup butter or margarine

-Make a well & add

1/2 cup milk
2 eggs
yeast
Mix dough & knead until soft
Place in airtight bowl in fridge overnight
Mix 3/4 cup sugar and 1 teaspoon cinnamon together and use to roll out dough on and sprinkle on top
Divide dough into 4 equal parts & roll as for pie crust.
Cut into wedges and roll starting at wide end.

Place on cookie sheet and bake for 15 minutes @ 350 degrees F.



Pfefferkuchen _German Spice Cookie

-Ruth Pullman

This recipe makes a very large batch!

1 kg. honey
½ cup butter
2 cups sugar
1 cup buttermilk
5 eggs, beaten
9 tsp. cinnamon
2 ½ tsp ground anise
13 cups flour
½ kg. dates, cut fine
3 cups chopped walnuts



Warm the honey and add the butter to the honey. Mix together all the other ingredients except flour. Add honey to the spices. Mix well. Then add flour last. It will be very thick, but make sure it's mixed well. (I use a large Tupperware bowl to mix it)

Mix in the evening, cover and store in fridge overnight. Take out of fridge the next morning and let sit at room temperature for awhile so that it's easier to scoop. Scoop with spoon and roll into small balls.

Bake 350 oven 12-15 mins.

Icing:

Bring ¼ cup milk to boil. Add 4 ½ tsp. butter. Add about 1 ½ lbs. icing sugar (consistency to be able to dip) Dip top of baked and cooled cookie. Let icing harden.

Sugar Cookies

-Nancy Duns

½ cup butter or hard margarine, softened
½ cup granulated sugar
1 large egg
1 tsp vanilla
2 cups all-purpose flour
1 tsp. baking soda
1 tsp. cream of tartar
½ tsp. cardamom (optional but good)
½ tsp. salt

Cream butter and sugar in large bowl. Add egg and vanilla. Mix remaining ingredients in separate bowl. Stir into batter. Roll out 1/4 inch thick on lightly floured surface. Cut into rounds or different shapes. Bake on greased cookie sheet in 350 degrees F. for about 10 minutes. Cool and decorate.

Gingerbread Figures

-Nancy Duns

½ cup butter or hard margarine, softened
½ cup granulated sugar
½ cup fancy molasses
1 egg yolk (large)
2 cups all-purpose flour
¼ tsp. baking powder
¼ tsp. baking soda
1 tsp. ground cinnamon
1 tsp. ground ginger
½ tsp. ground cloves
¼ tsp. ground nutmeg
¼ tsp. salt



Frosting

1 egg white (large)
2 cups icing sugar

Cream butter, sugar, molasses and egg yolk together until light. Add next 8 ingredients. Mix well. Wrap in plastic and chill at least one hour. Roll out. Cut into shapes with cookie cutters. Arrange on baking sheet. Bake in 350 degrees F. for 10 to 15 minutes. Cool.

Frosting:

Beat egg white with spoon in medium bowl. Beat in as much icing sugar as needed until icing will hold its shape. Ice cookies. Makes 12 to 16 gingerbread men cookies or a variety of other shapes.

Pyrrh (Old Country Pie)

-Olga Prybylski

1 cup whole buckwheat
6 cups potatoes boiled and mashed
½ lb bacon, fried and crumbled
1 onion chopped and sautéed in ½ cup margarine
2 tsp. salt and ½ tsp. pepper
Bread dough, size of 1 loaf rolled to 1/8 inch

Rinse buckwheat and boil in water until thick. Mix boiled buckwheat with bacon potatoes fried onions salt and pepper. Grease and 8x10 " cake pan. Place rolled out dough in pan with dough hanging over edges on all sides and pinch together to form a sealed pkg. Cut away any excess dough. Pierce the pyrrh with a fork to release air while baking. Bake at 350 degrees F. for 45 mins or until golden brown. Pull out of oven and place on a tea towel, rolling the tea towel over it. Place a bread board over this and put a weight on to press out any air.

Mom's Cheesecake

-Jeanette Kriger

Base
1 ½ cups all-purpose flour
1 tsp. ground cinnamon
¼ cup butter
¼ cup brown sugar

Mix ingredients to make crumbs. Reserve ¼ cup of crumb mixture for topping. Press remainder of crumb mixture into a 9x13 inch pan. Bake at 350 degrees F. until set (approx. 10 minutes).

Filling

3 cups dry cottage cheese or 4 cups creamed cottage cheese, drained
4 eggs
1 cup sugar
1 lemon, juice and rind
¼ cup all purpose flour
½ tsp salt
1 cup dairy whipping cream

Put dry cottage cheese or drained creamed cottage cheese through blender, or food processor. Beat eggs until light colored, add sugar, beat two minutes. To egg mixture, add cheese, lemon juice and rind, flour and salt. Whip cream in separate bowl, fold into cheese mixture. Pour cheese mixture over base. Sprinkle with reserved crumbs. Bake ten minutes at 350 degrees F. Reduce oven to 325 degrees F. and bake until cheese is completely set, about 20 to 25 minutes.

Sauerkraut Casserole

-Bernie Draper

In a roaster, place a layer of sauerkraut. Add a layer of pre fried bacon. Mix together grated raw potatoes, 1 egg, 1 tbsp. flour, and salt and pepper to taste. Layer the potato mixture over the bacon layer. If preferred, put another layer of bacon on top. Bake covered in a 350 degree F. oven for one hour, then uncover and return to oven for another hour.



Happy New Year!!!

Jan. 1, a brand new year with promises of new beginnings, and an opportunity to start afresh. Far from a new concept, the origin of the resolution goes back to ancient Babylon. It would be interesting to know what the percentage of success in the Babylonian age may have been...

What is the origin of New Year's Resolutions?

Babylonians made promises to their gods at the start of each year that they would return borrowed objects and pay their debts.

The Romans began each year by making promises to the god Janus, for whom the month of January is named. In the Medieval era, the knights took the "peacock vow" at the end of the Christmas season each year to re-affirm their commitment to chivalry.

At watchnight services, many Christians prepare for the year ahead by praying and making these resolutions.

This tradition has many other religious parallels. During Judaism's New Year, Rosh Hashanah, through the High Holidays and culminating in Yom Kippur (the Day of Atonement), one is to reflect upon one's wrongdoings over the year and both seek and offer forgiveness. People can act similarly during the Christian liturgical season of Lent, although the motive behind this holiday is more of sacrifice than of responsibility. In fact, the Methodist practice of New Year's resolutions came, in part, from the Lenten sacrifices. The concept, regardless of creed, is to reflect upon self-improvement annually.

Success in Resolutions?

The most common reason for participants failing their New Year's Resolutions was setting themselves unrealistic goals (35%), while 33% didn't keep track of their progress and a further 23% forgot about it. About one in 10 respondents claimed they made too many resolutions.

A 2007 study by Richard Wiseman from the University of Bristol involving 3,000 people showed that 88% of those who set New Year resolutions fail, despite the fact that 52% of the study's participants were confident of success at the beginning. Men achieved their goal 22% more often when they engaged in goal setting. (a system

where small measurable goals are being set; such as, a pound a week, instead of saying "lose weight", while women succeeded 10% more when they made their goals public and got support from their friends.

Springside Recreation Association

Annual New Year's Eve Free Family Skate



Sunday Dec. 31, 2017

7:00 - 10:00 pm.

At the Springside Skating Rink

Blast from the Past S.R.A. New Year's Eve Skate 2013



A Message from Tracey



Tim Werner

January 8, 1977-January 10, 2017

Gone is the face we loved to lean,
Silent is the voice we loved to hear,
Too far away for sight or speech,
But not too far for thought to reach,
Strut to ram and hear him who once was here,
And who, though absent, is just as dear.
Thou speakest on, one year has passed,
Since death's gloom, its shadow, cast
Within our home, where all seemed bright,
And took from us a shining light,
We miss that light, and yet will
His vacant place there is none to fill,
Gone here we mourn, but not in vain,
For up in heaven we will meet again,
He leads no one a lost forlorn,
He said good-bye to none,
His heavenly gates were opened wide,
A loving voice said, "Come".
-Loved and Missed Everyday
Love Forever Tracey, Taylor & Trayton

This year has been one of profound heartache and sorrow for our family. Every day, we miss Tim and his exuberant presence in our lives. We have felt the kind of deep loss that, thankfully, most people do not have to experience. This year, however, we have also experienced amazing kindness and compassion. This kindheartedness has come from friends and family, neighbors, acquaintances, community members and even complete strangers! There is no way we could ever repay the so many incredible ways families have shown us support, but to everyone who stepped up, helped out, passed along condolences and have supported us through this difficult time this past year-THANK YOU!

We appreciate your thoughtfulness, more than you will ever know! God Bless!

-Tracey, Taylor & Trayton Werner

In Loving Memory



Adolph (Lornie) Karapita
March 28, 1940 – October 13, 2017



Louis Dutz
October 21, 1915 – August 18, 2017



Robert John (Jack) Wruth
April 28, 1950 – September 7, 2017



William (Bill) Anoka
Feb. 6, 1932 – October 20, 2017



Merry Christmas from Heaven

Throughout the Christmas season
Don't fall into despair,
Relive the special times we shared
I promise I'll be there.
You'll find me in the stories
Of loved ones who sleep by,
I am the flickering candlelight,
My spirit did not die.
Continue with traditions
and gather round the tree,
I want you to be happy,
You were everything to me!
So, fill the house with laughter,
and know that I'm a part,
Of all the joy the season holds,
Here always...In your heart.



Deepest sympathy to the family and friends of those pictured, and also to Terry and Joan Popoff on the passing of Terry's mother, Lil May God bless and comfort you at this sad time.

In Memoriam Tim Werner

Just one year ago you were
taken so suddenly
And oh, how our hearts still
ache
They say there is a reason
They say that time will heal
But neither time nor reason
Will change the way we feel
For no one knows the
heartache
That lies behind our smiles
No one knows how many
times
We have broken down and
cried.
We can't have those days
back
When we were all together
But we do have the
memories
That we will cherish forever
So may the winds of heaven
blow softly
And whisper in your ear
How much we love and miss
you
And wish that you were here.

So loved and sadly missed
-Dad (Evan), Mom (Barb)
Corey, Jeanie, Khloe,
Kendal, William
Clayton, Tracy, Tegean,
Brennen, Graham,
Tyler & Jodi

THE KIDZ KORNER

Orange 7 Red 12,16 Blue 14,17
Grey 8,19 Green 20,6 Pink 4,11



For a child's Christmas party Mitten Munch Relay



Divide the group into 2, 3 or 4 teams and line them up at one end of the room. Then when you say go the first kids from each team must run down to where the mittens and kisses are and put on the mittens and then take a kiss unwrap it eat it, take the mittens off and run back to their team, tag the next team member and then they do the same thing. The relay race continues until all team members have finished the task and all are back to the starting point. If the teams are not even in number then the first person must go twice so that the numbers are even. First team done wins.

Dough Snowflake Glitter Ornaments

Ingredients:

4 Cups All-Purpose Flour
1 1/2 Cups Water
1 Cup Salt

Directions:

Preheat oven to 300 Degrees F
Combine the flour, salt and water; mix well and knead for 10 minutes. Roll it out on a lightly floured surface. Use a snowflake cookie cutter to make the shape and poke a hole on the top part for hanging.
Bake for 30 minutes; allow to cool.
Decorate with blue paint and rainbow colored glitter. Allow to dry and spray with clear polyurethane on both sides to preserve. Use some string or yarn pieces to turn it into a Christmas ornament!



SPRINGSIDE HAIR SHOPPE

For all your hair care needs
Call Adrienne at
792-2281 or 641-6778

Thank you for all your support through out the year!

Wishing you and your family a
wonderful
CHRISTmas and a Joyous New
Year!



Springside Daycare Inc.

Once again the Springside Daycare's Before school and after school program is up and running for the 2017-2018 year.
The daycare board would like to welcome our new programmer Linda Ramirez.
Currently we have full time, part time and drop in spots available. For more information contact Chantel Shindle, 306-641-6989 or Tracey Werner, 306-641-6023 or any of the board members.
Mark your calendars for December 16, 2017 Santa is coming to town. Come down to the Springside Rink between 1:30 p.m. – 3:30 p.m. for a photo with Santa. Coffee/Hot chocolate will be available, courtesy of Ridge Runner Construction.
The Springside Daycare Board would like to wish everyone peace, joy and all the best this wonderful holiday has to offer.

Merry Christmas & Happy New Year

Springside Baptist Church
Grades 2 – 8
Sunday School Concert



Sunday December 10th
7:00 pm.
Springside Baptist Church
Everyone is Welcome

Springside School Annual
Christmas Concert



Monday Dec. 20th
1:00 pm and 7:00 pm.
Springside School Gym
Silver collection at the door. Your donations of non-perishable food items would be greatly appreciated.
Everyone is Welcome.

COMMUNITY PRAYER

Every Saturday morning at 8:00 a.m. at the Springside Legion, starting January 6, 2018.

Bring your personal and other prayer requests and watch what God will do in our personal lives, Communities and Country as we pray.

Wishing all of Springside and Area
a very Merry Christmas
and a Happy Snow Year.



Where there's NO off season

Visit our facebook page at
<http://www.facebook.com/groups/180633982953/>

Luke 2:8-9 And there were shepherds out in the field, keeping watch by night. And an angel of the Lord appeared to them, and the glory of the Lord shone around them.



May the peace and joy of Christmas be with you today and throughout the New Year.

Dan and Christel Derow
Springside Plumbing and Heating

Have
YOURSELF
a Merry
LITTLE
Christmas



Deb Cook
Century 21 Broadway
Park Realty



May your Holidays be filled with joy and good cheer and the New Year bring you peace and happiness.

Sharp Automotive Repair Ltd.
278 Myrtle Ave.
Yorkton, SK. 306-782-2396



Wishing you the gifts of the season
Peace, Joy and Hope
Merry Christmas and best wishes for a happy and prosperous New Year!

Jack Subkowich and Deb Keyowski
JPS Risk Management Inc.

Merry Christmas

Sending sincere wishes for hope, happiness and peace during this Holiday Season and throughout the coming year.

Omar's Welding
306-792-4729
306-641-5653

SEASON'S GREETINGS



Merry Christmas and many good wishes for a New Year filled with happiness and prosperity!

Debbie and Collin Banks
Garth's Painting Ltd.



Springside Lions Club -Karlie Hnidey

The Springside Lions Club would like to thank everyone for their community support with our fundraising events during the last year! We hope everyone has a safe and happy Christmas season. Just a reminder that we will be holding our annual community breakfast and calendar pickup on December 9th from 8-11am at the hall. There will be a bake sale during this time as well. The next two bingo dates are Monday, December 4th and Tuesday, January 2nd. Stay tuned for some exciting events happening in the new year!



Piano students, taught by Diane Jones, entertained the seniors at the Senior Citizen's Drop In Centre the end of October with a Masquerade Recital.

Photo submitted by Diane Jones

Five Generations of Tillmans



Five generations of the Tillman family gathered this July in Saskatoon. Pictured left to right are baby Emerson Rose Stupinoff, her mother, Kelsey Stupinoff, grandmother Karen Pepper, great grandmother Gloria Pfeifer all of Saskatoon, and great great grandmother Hilda Tillman, formerly of Springside

-submitted photo

Springside Seniors

-Jeanette Kriger

Renovations took place at the Drop In Centre this past year. Canada's 150th anniversary was well participated in by all members.

The results of the shuffle board tournament held on November 14th were first place going to Jeanette Kriger and John Popowich, second place to Erna Tillman and Harold Gogal and the boogie prize to Evelyn Sturtz and Bob Kriger.

Upcoming activities scheduled are as follows;

Nov. 21 – Cribbage – 1:00 pm
Nov. 24 – Whist – 2:00 pm
Nov. 28 – Curling – 1:00 pm
Nov. 30 – Pot luck supper – 5:30 pm sharp
Dec. 1 – Bingo – 2:00 pm
Dec. 4 – Senior's meeting – 2:00 pm.
Dec. 8 – Whist – 2:00 pm.

Our pot luck suppers are held the last Thursday of the month. Come and join us for good food and fellowship.
New members are always welcome!

The Springside Seniors would like to wish everyone a Merry Christmas and Happy New Year!



From all of us to all of you...may your days be Merry and Bright through this blessed Christmas season and all through 2018. May Peace, Love and Health be yours.

We love a chance to share your news with everyone on our reader's list, so keep those cards and letters and e-mails coming!

Thanks to all who donated financially to keep our paper going:

Sharon Barber
Dan & Christel Derow—Springside Plumbing & Heating
Craig & Linda Smith
Deb Cook
Nancy Duns & Larry Høydstad & Josie Tracey Werner and Taylor and Trayton Marjorie Langley
Bernie and Shelley Grimert
and to those who dropped a donation into the tins at the Springside Cornerstone Credit Union or the Town Office.

We owe many thanks to Ray Kerr of Toshiba Business Solutions, Yorkton, for his time and efforts to make our paper look so good. Have a wonderful Christmas Ray!

TOSHIBA

We hope you enjoy our paper: Springside Bitz' n' Bytes is a community based newspaper created by non-paid volunteers and is not affiliated with or funded through any group or organization. We do not charge for the paper and depend solely on the monetary donations of our readers. Any money raised through your donations goes toward the creation and distribution of the paper. Receipts are available upon request. Donations can be mailed to:

Springside Bitz'n'Bytes,
Box 388,
Springside, SK, S0A 3V0

Contact us: springsidebitznbytes@gmail.com
Deb Keyowski-306-792-2104
Marion Ockochinski 306-792-2107
Regina Melayk 306-792-2247

Please share this paper. Reuse. Reduce. Recycle

