



## THE FIRESTARTER

### THE QUIETER YOU ARE, THE MORE YOU CAN HEAR

Welcome to the weekend! Looks like we have a very hot weekend ahead of us. Sounds like it would be a good time to be at the lake. I imagine you're gonna want that air conditioner on. Remember to be mindful of the power supply in your trailer. And don't leave your air conditioner on when you head to the beach.

#### THE WOOD BOX

Spiders are the only web developers who love finding bugs.

#### YOU DON'T SAY!!

Elephants can recognize their own reflection, placing them in a elite group of self-aware animals that includes great apes, dolphins and humans.

#### GUESS WHAT?

**THIS WEEK'S QUESTION:** You have 206 bones in the adult human body, how many are you born with?

**LAST WEEK'S QUESTION:** what is a cross between a donkey and zebra known as?

**ANSWER:** A zeedonk

#### LOCAL HAPPENINGS'

ARNES FARMER'S MARKET- open Saturday & Sunday 10-2 and on Canada day July 1 from 9am-2pm.

Riverton is hosting a Canada day fireworks show July 1, 11pm at the collegiate soccer fields.

Leaf pick-up program is still under way and has now been extended into the first week of July. We will keep you posted as we near the end.

Since the store will be closed this season, we will be available to fill propane (between 9:00am-8:00pm) and grab bundles of firewood for you by appointment. We are requesting cashless transactions. Please contact us through facebook messenger or call us at 204-642-5671.

**COVID-19: IF YOU OR ANYONE WITH YOU BEGINS TO FEEL ILL OR EXPERIENCES SYMPTOMS, RETURN HOME IMMEDIATELY**

#### THE COOKIE SHEET

##### BBQ CHICKEN KABOBS WITH TEQUILA LIME CILANTRO

½ cup fresh lime juice, ½ cup chopped fresh cilantro leaves and stems, plus more chopped leaves, for serving, ⅓ cup canola oil, 1 Tbsp tequila, 2 tsp kosher salt, ½ tsp crushed red pepper flakes, 2 cloves garlic, chopped, Freshly ground black pepper, 3 - 4 boneless, skinless chicken breasts, cut into 24 1-inch pieces, 2 zucchini, cut into 1/2-inch rounds, 1 red bell pepper, cut into 1-inch pieces, 1 yellow bell pepper, cut into 1-inch pieces, 6 wooden skewers

In a large zip top bag, add the lime juice, cilantro, oil, tequila, salt, red pepper flakes, garlic and some black pepper. Mix together and then add the chicken. Let the chicken marinate for 2 hours. During the last 20 minutes, soak the wooden skewers in water.

2. Preheat a grill to medium heat.

3. Remove the chicken from the marinade and pat dry (discard the marinade). Alternate threading the chicken, zucchini and bell peppers on each skewer. Cook the kabobs, turning after grill marks form, until the chicken is cooked through and the vegetables are charred at the edges, 12 to 15 minutes. Sprinkle with the remaining chopped cilantro before serving.

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Where it's great between the lakes and life is always a beach