

#1 ISSUE

The Valley Voice

The Voices of the Columbia Valley

LET'S EAT THAT

Try this Kat Maguire
recipe special -
Jalapeno Popper
Zucchini Bake

HOPKINS HARVEST

Well-known foodie and
restaurateur, Steven Holliday,
shares his recent experience
dinning at this local favorite.

VACCINE CLINIC

8 new vaccine clinics to
open in East Kootenay.
Find out where.

SOCIAL MEDIA MARKETING FOR YOUR BUSINESS

Local social media guru Andrea
Meadus shares valuable social media
marketing skills.

COVER PHOTO TAKEN AND SUBMITTED BY ANN BURNETT



THANK YOU

The Volunteers of the Columbia Valley Voices Online Magazine extend our sincerest thank you to each and every individual that sent in content, reached out and connected, or showed us a little love.

CONGRATULATIONS

To our submission contest winners:

Jessie Blakley

Allegra

Josh Grieve

CHEERS

I like the idea. With all these Covid restrictions going on for almost a year, we need something positive. Cheers and Jeers on Facebook has become far too negative and toxic.

I think this is what the Valley needs with what's going on in the World Today.

We wanted to say a big thank you and congratulations to everyone who has worked so hard to put this wonderful project together.



LETTER FROM THE VOLUNTEERS

This project came together because of a passion to give the people of our communities a voice. Free of prejudice and having to pay to be heard. We are so grateful you have taken the time out of your day not only to check us out but to read our new publication.

Our volunteers have put in countless hours to provide you with a platform where your voice can be heard. Thank you to all those who contributed content and to all the businesses who sent in advertisements. It is because of your support we were able to meet our publishing date of March 9th to bring you this issue.

We hope you enjoy the pages to follow and check back next week.

VACCINE CLINIC

Beginning on March 8th, seniors aged 90+, Aboriginal people aged 65+ and Elders are able to call Interior Health to register to receive their vaccination appointment. Immunization appointments will begin in our region on March 15.

People born in or before 1931 (90+ years) may call on or after March 8.

Aboriginal people born in or before 1956 (65+ years) and Elders may call on or after March 15.

People born in the year 1941 or earlier (80+ years) may call on or after March 22.

Visit <https://news.interiorhealth.ca/news/covid-19-vaccines/> for all locations and additional information



CONTENTS

PG 9

LET'S EAT THAT

PG 3

RENOVATIONS BEGIN AS NEW LOCAL OWNERS TAKE OVER THE STATION PUB

PG 12

HOPKINS HARVEST

PG 7

SOCIAL MEDIA MARKETING FOR YOUR BUSINESS

PG 17

THE COLUMBIA VALLEY COMMUNITY FOUNDATION (CVCF) IS SEEKING NEW BOARD MEMBERS!

**FOR IMMEDIATE RELEASE
MARCH 3, 2021**

RENOVATIONS BEGIN AS NEW LOCAL OWNERS TAKE OVER THE STATION PUB

The Station Pub, Invermere's beachfront pub and restaurant, will transfer to new local ownership as of March 15, 2021, with Chris Policar and Ryan (Butter) Karl taking the reins from Justin Atterbury and Jason Powers.

The Station Pub will close for renovations on March 8, and is expected to reopen on March 26. The restaurant's upgraded interior and an expanded kitchen will be the first of many improvements.

As head cook and now co-owner of The Station Pub, Chris will continue "to serve the Valley with straight-up home-cooking." He's working on new items to add to the menu. Future dishes are still "a secret," but he'll keep his favourite: the steakhouse burger. "Working in this kitchen makes me happy," Chris says. "I like to feed the Valley."

Meanwhile, Butter will take over as The Station Pub's new front-of-house manager, which includes training, leading and working alongside the servers and bartenders. He says: "I love this pub and I'm excited to make it even better. A fresh look, great service, the kitchen team's amazing food and that view ... I want you to walk in and it'll feel friendly and fresh."

The new owners have big improvements planned for The Station Pub, says Butter, but "without changing it too drastically."

To learn more about future changes, updates and specials, visit The Station Pub's website, Facebook page or Instagram feed.

###



About The Station Pub

The Station Pub is Invermere's beachfront restaurant, located by Kinsmen Beach. Verified Accessible by Access the Valley, The Station Pub is open for dine-in and takeout. Its menu includes gluten-free, vegan and vegetarian options, as well as kid-friendly meals.

<https://www.thenewstationpub.com/>
<https://www.facebook.com/NeighbourhoodStationPub>
https://www.instagram.com/the_station_pub_invermere/

About Chris Policar

Chris moved to the Valley from the Philippines in 2009, with his wife Tetel joining him four years later. Chris started as a sous chef at The Station Pub in 2015 and has led the kitchen team since 2018. Chris and Tetel have two young children.

About Ryan (Butter) Karl

Butter grew up in Invermere, completing the chef training program at DTSS and apprenticing at age 16. He has worked in many of the Valley's restaurants. He will be front-of-house manager at The Station Pub, leading the team of servers and bartenders. Butter and his partner Heather McLeod have three sons.

Media Contact:
Heather McLeod, 1-250-466-4805 (cell)
invermerestationpub@gmail.com





**FINE DINING IN THE OLD SALZBURG RESTAURANT!
COME ENJOY DELICIOUS AUSTRIAN OR
CONTINENTAL DISHES.**

The warm and cozy atmosphere and wonderful Austrian style decor makes dining at the Old Salzburg a true experience.

250-347-6553
WWW.OLDSALZBURGRESTAURANT.COM

SIERRA FRANKLIN - CLINICAL HYPNOTHERAPIST

MOVING MOUNTAINS HYPNOTHERAPY

- Weightloss
- Quit Smoking for Good
- Anxiety to Zen
- Freedom from Fears or Phobias & More!

Book a free consultation today!
Movingmountainshypnotherapy@gmail.com

Kootenay Park Lodge

general store cabins
fresh food

BOOKING NOW FOR
SPRING/SUMMER
WWW.KOOTENAYPARKLODGE.COM

HWY 93 South
Kootenay National Park
Vermilion Crossing BC

HIRING SOON!

We are accepting resumes for kitchen + front end positions.

The Old Salzburg is looking to hire energetic, self motivated, ready to learn, awesome staff! Send in your resume to info@oldsalzburgrestaurant.com or drop off at the restaurant!

VALLEY PROMOTIONS

HOUSING CRISIS



Do you own an Air BnB? Rent out your home for vacation rentals? Bet you make a boat load of cash doing it.

What about the people in our community who can't find a place to live? You realize, we are losing community residents BY THE DAY all because there are no rentals, they're all Air BnB's or vacation rentals. THEN, you find a place and it's astronomically priced, oh and you can't smoke, have pets, talk too loud, or smell.

People in this community need to stop focusing on "the almighty dollar" and lining their own pockets. We're all people living in this community, trying to make our way and make our community a better place. Keep that in mind the next time you see a post on Facebook for someone needing a rental.

An opinion editorial submitted anonymously by a member of our community.





THE DISTRICT OF INVERMERE
PRESENTS

THE EGG-CELLENT

A DRIVE THRU EASTER EGG HUNT 2021

ADVENTURE



3
APRIL

STAY IN YOUR VEHICLE AND JOIN US FOR SOME FREE EASTER FUN!

PRE-REGISTRATION REQUIRED

LOOK FOR EVENT ON [EVENTBRITE.CA](https://www.eventbrite.ca)
FOLLOW INVERMERE BC EVENTS ON FACEBOOK

SOCIAL MEDIA MARKETING FOR YOUR BUSINESS

Social Media can be a useful tool for your business marketing, bringing advantages such as engaging with your audience and boosting website traffic.

Once you made the decision to add your business to a platform many questions can arise such as where to start, what type of budget to use, which platforms are best to use, how to balance paid advertising and organic growth, how to create a client base from your audience, how to grow with analytics and much more.

Do your homework by checking out different platforms. Perhaps you find out that more than one social media websites could be useful to grow your business and that's even better.

Get on your platforms everyday to either post new content, engage with others and attract new followers.

Start thinking about advertising on the platforms which can be just what you need to grow and you can set your own budget.

We will take a closer look at advertising options in our next column.

Andrea Meadus

Andrea Meadus is an experienced Social Media Manager with a demonstrated history of working in the marketing and advertising industry.

RECOVERY GRANT PROGRAM FOR BUSINESS RECOVERY - EXTENDED

March 4th, it was announced by the B.C. government the deadline for the Small and Medium Sized Business Recovery Grant program has been extended from March 31 to August 31, to ensure businesses have the time they need to apply.

There has also been an adjustment to one of the main requirements to increase eligibility:

The requirement for a business to have experienced at least a 70% revenue loss at some point in March or April 2020 has now been adjusted. It is now a 30% revenue loss in ANY one month between March 2020 to the point of application.

"We continue to listen to B.C. businesses about what they need to navigate through the second wave of this pandemic and position themselves for a strong recovery. This funding has been set aside for businesses to help them rebuild, keep people employed and support B.C.'s economic recovery. We are committed to making sure hard-hit businesses can access these critical funds."

-Ravi Kahlon, Minister of Jobs, Economic Recovery and Innovation



Broadstreet plumbing and contracting is locally owned and operated by Richard Vernon.

With over 18 years of experience, Richard specializes in new construction plumbing, plumbing service, water heaters, boilers, hydronic heating and water treatment.

Broadstreet also offers customizable property check-ins and home utility maintenance for insurance purposes and your peace of mind.

Check us out online at:
www.broadstplumbing.com

INSTA: @BROADSTREETPLUMBING
 EMAIL: RVBROADSTREET@GMAIL.COM
 PHONE: (250)688-4868



VIBRANT EARTH
The Soul Of The Columbia Valley
 CANAL FLATS B.C

Mary Kay
Your personal BEAUTY BFF.

Try before you buy.

The best skincare regimen for you is one that's customized for your skin's specific needs. And that's what your beauty BFF (me!) is here for. Contact me for a free personalized skin care analysis, free samples, beauty advice, on-demand delivery and more!

Love your skin.
 Love yourself!

April Williams
 Independent Mary Kay Beauty Advisor
 (250) 341-1572
www.marykay.ca/awilliams2

Made with PosterMyWall.com

VALLEY PROMOTIONS

LET'S EAT THIS

KAT MAGUIRE

Jalapeno Popper Zucchini Bake

Adapted from [Jalapeño Popper Zucchini Casserole {Easy Recipe} - Miss in the Kitchen](#)

Due to wanting some eats to warm my belly and having to use up some zucchini I over bought last week, I settled on this gluttonous snack bake. Now this dish would work as a great side to any supper or a winner for a game night nibble. I decided to make it as a late afternoon snack to end of the weekend. Perfect as a late lunch and leftovers will be even better for dinner later with a simple salad, no? I have accepted the glutton factor and am willingly going to savour this now. I'll eat salad later!

Overall, it is a simple recipe with simple clean up; so perfect for lazy afternoon activity that concludes with a culinary win!! Well, start playing your curated music playlist and let us get right into this dish...



INGREDIENTS

2 zucchinis sliced ($\frac{1}{4}$ inch)

2 jalapenos deseeded and finely diced (optional)

small bunch of finely diced green onions ($\frac{3}{4}$ cup)

3 cloves of garlic minced (or pressed)

$\frac{1}{2}$ cup of sour cream

$\frac{1}{2}$ cup of cream cheese (at room temp)

1 tbsp Greek yogurt (optional)

$\frac{1}{2}$ cup of shredded old aged white cheddar

1 $\frac{1}{2}$ tbsp of ranch seasoning (homemade or otherwise)

pinch of dried Thai chili flakes (optional)

$\frac{1}{2}$ tsp of ground Himalayan pink rock salt

ground pepper to season

6 slices of cooked bacon diced

30 salty crackers (crushed)

3 tbsp of melted butter

non-stick cooking spray or EVOO

DIRECTIONS

Preheat oven to 375 degrees

The veggies can be sliced and diced by hand easy enough. If time is short, machines can do the work too. Keeping dishes to a minimum was my goal, so a knife won here.

Slice zucchinis thick enough that they are firm enough to layer, yet thin enough to cook. About ¼ inch works well. Put to the side and prep rest of veg & cheese to build dish.

Add cheeses, sour cream, yogurt to a small mixing bowl. Finely dice deseeded jalapenos and green onions to add to bowl. Add finely diced or pressed garlic, ranch seasoning, salt, pepper and the dried chili flakes to bowl. Top of with ¾ of finely diced bacon and combine ingredients together and set aside.

Place crackers in a medium mixing bowl and use the bottom of a cup to crush crackers into a crumble. Add melted butter (I melted butter in the pan I cooked bacon in, to get all those good bits from pan.) Add rest of dices bacon to cracker crumble and combine. Put aside to top dish later.

Coat 7x11" baking dish with either EVOO or non- stick spray, whatever you have on hand.

Layer zucchini in a 'fish scale' like pattern on bottom of dish. Spread half of the dairy mixture evenly over top of zucchinis; repeat layers with zucchinis and dairy spread again. Top with cracker mixture and bake for a solid 35 minutes till cheese starts to bubble through cracker crust in corners. Time to get that kitchen tidied up, while you're waiting !

Opening that oven door is an experience! Don't get tempted to 'break the seal' until needed, as all the goodness, that tweaks your senses, gets built up in the oven while baking. Once that oven is cracked the smell of the crispy crackers hit your face as a buttery steam bath. Then the sound of the innards of this dish is bubbling away, making it seem like the dish is bobbing to the tunes coming out of your speakers at this point. Let dish sizzle and firm up before cutting into all it's goodness, otherwise getting a post-worthy pic will not happen today! The zucchini is smoking hot; so, a little cool down time is needed for sure.

Once cooled, pair with other offerings to create that super supper. Yet, this dish has the legs to be great all on its own. This is the beauty of being the master of your own kitchen, do whatever moves you.

On that first bite you will taste and feel those slippery, warm zucs are nestled into the velvety richness of the flavored dairy explosion. Finished with the nice textural crunch of the bacon drenched cracker crust, this dish will make its way to your tummy with all that warm completeness! Think of this creation as a deconstructed Jalapeno Popper. You get all the flavours in 1 slice of heaven, not the multiple vessels of the regular pub fare snack we have all become accustomed to.

Completion of this creation will leave your tummy warmed, and cravings satisfied, as it did for me!

I have used my zucchinis up, and my kitchen does not look like a bomb went off. That is always a win in my hubby's eyes!

Enjoy the fruits of your labour everyone,

Kat

<https://www.facebook.com/kathy.korble>

Spatulas And Tongs | Facebook

Spatulas and Tongs
(@spatulasandtongs) · Instagram
photos and videos

<https://pin.it/7D3rzMx>

ANDREA MEADUS
 KOOTENAY SOCIALS
 Digital Marketing Strategy
 Social Media Management
 Organic Growth
 Paid Advertising
 SEO, Analytics
 Campaign Management
 WWW.KOOTENAYSOCIALS.CA
 250-409-4196

*Party Supplies,
 Helium, Souvenirs
 Craft Supplies &
 So Much More!!*





VALLEY DOLLARSHOP



250.341.7298
 Valley Dollar Shop | 729 12th Street, Invermere BC

NEEDLES & THREAD

Brisco, BC Seamstress
 Sewing, Alterations, Zippers & More

Rae Peter
 250.346.3246
 creativeneedles@hotmail.com

ADN PAINTING

INTERIOR/EXTERIOR, COMMERCIAL/RESIDENTIAL




ATTENTION TO DETAIL RELIABLE AND EFFICIENT
 SERVING THE COLUMBIA VALLEY SINCE 2006

interior/exterior restoration
 colour change and repair
 new construction builds
 drywall repair and patching
 epoxys and metal coatings
 spray finishes
 stains/lacquers
 wallpaper

ADAM NOHELS
 250-688-0128
 anohels@live.com
 adnpaintinginvermere.ca

VALLEY PROMOTIONS

HOPKINS HARVEST

Just off the highway in Windermere BC there is a market called Hopkins Harvest. I recently paid a visit to dine on their well-known wood fired pizza, but before I get into that I would like to share with you some history about this landmark.

Owners Kerstan and Matt took possession of the business from Kerstan's late father Fred around 6 years ago. Fred was known as an entrepreneur with a dream, his dream began to bear fruit when he started to sell produce out of his cube truck around Invermere and surrounding areas.

He would drive his truck to the Okanogan around harvesting season, meet with farmers in the area, load up the truck, and head home to the valley to sell. The relationships Fred cultivated with those farmers are carried on by his daughter Kerstan and her husband Matt, who as years went by, have gone on to befriend more and more farmers. These bonds have been built by trust, respect, love and appreciation for both the hard work they all put in day after day and the end result, a beautiful, spray-free piece of fruit or vegetable. It is this same produce that Kerstan and Matt still take the drive to the Okanogan weekly to hand select. You won't find any GFS or SYSCO products on their shelves.



Photo: The Hopkins Harvest road sign



Photo: Matt and Kersten Hopkins



Photo: The Hopkins Harvest Storefront



Photo: Fred Hopkins

Fred realised his dream and found a piece of land in Windermere to build his market where it still is today.

Fred realised his dream and found a piece of land in Windermere to build his market where it still is today. There have been several changes and upgrades over the years, one being a custom-built wood-fired oven. You can find beautiful hand-made pizzas on the menu at The Hot Spot, Hopkins Harvest's very own pizza restaurant built onto the side of the market. They specifically use '00' flour which is of the most refined types of flour ideal for making this caliber of pizza. All of the ingredients you will find on the menu come straight from their market. ALL of them. With this level of care and respect for the product it's easy to believe that Hopkins practises zero waste. Meaning anything showing signs of turning, will get whipped up into a soup, sauce, dip, salsa, used on a pizza feature or daily special. For these reasons and more, they have my respect.

On my visit I was presented with a Margarita pizza and a new menu item, the hot sandwich, consisting of fresh baked in-house sourdough, braised apple, smoked pork, mozzarella, fire roasted onions/peppers accompanied with a warm potato salad and pickle spears. First, the pizza. For me, it is tough to beat a pizza cooked in a wood fired oven. I'm simply drawn to the idea, perhaps it's the level of primitivity, the rawness of the cooking equipment, this is the way it's been done since the beginning. Fire and stone. You may even see pieces of ash on your pizza, but trust me when I say this, nothing is taken away by that. The dough is thin, small amount of char on the crust is a must, the sauce is tangy with a hint of sweetness, the cheese from D'Dutchmen dairy (located in Sicamous BC) is tough to beat, and the fresh basil adds a sense of nutty spice that wakes up the pallet. The Margarita is a classic, it stands the test of time, does not have to be anything more than it is. And these guys do a damn good one. I also quite enjoyed the hot sandwich, done in the same wood oven. The pork was tender, sweet and juicy. Complimented well by the smoky fire roasted onions and peppers. The bread is fantastic, fresh loaves of rye, white, whole wheat and even gluten free bread are baked in house and available for purchase. The pizza menu is compact and dialed in.



Photos: Margarita pizza



Photo: Wood Fire Stove

Adding to the list of renovations is a new coffee bar, complete with a state-of-the-art espresso machine. The coffee comes from Rose Bros, Invermere natives that developed a passion for roasting coffee. The Bros are now based out of Calgary AB but you can find their beans for sale at Hopkins Harvest. Susi made me a mocha, it was robust, commanding and soothing all at the same time.

One step in the door at Hopkins Harvest and you quickly become aware that you are somewhere special. There's love here. This is a business of locals helping locals, after all, that's what living in a small town is all about. Community.



Steven Holliday

[@hungry.holliday](https://www.instagram.com/hungry.holliday)

Food writer for @thevoicecv
I am researching food culture, looking for food that tells a story, speaks to the soul, and warms the heart.

**HANDMADE
FOR NEWBORNS TO ADULTS
BABYROOTDESIGNS.COM**

**SHANNON ROOT
BABYROOTDESIGNS@OUTLOOK.COM**

Thinking of starting your own bee hive?
Reserve your hive starter nucleus now
weaversbeeco.com

**SHANNON ROOT
WEAVERSBEECO@OUTLOOK.COM**

DIVINE INSIGHT
By Deborah Lee

Intuitive readings utilizing esoteric knowledge that spans tarot, astrology, numerology, colour & crystal therapy.

Booking ALWAYS by Donation
☎ 778.678.0197 📘 Divine Insight

Brand Scrubbers
BRAND YOUR BEST; SCRUB THE REST

60% of people who start small businesses are between the ages of 40 and 60. That means it's never to late to make something for yourself.

Don't know where to start?

The Brand Scrubbers can help.

Visit us at brandscrubbers.com

VALLEY PROMOTIONS

THE COLUMBIA VALLEY COMMUNITY FOUNDATION (CVCF) IS SEEKING NEW BOARD MEMBERS!

As we approach our May AGM, we have a couple of Director spots that we are looking fill with passionate, community-minded individuals that believe in enriching the lives in the Columbia Valley.

As a Director you'll support the operations of the CVCF - a charitable organization that focuses on the connection between donors and community needs. Through setting strategic direction, managing policy, supporting growth, and participating on the committee level (such as outreach, finance, or granting) you have the opportunity to work with our incredible team and make our community stronger.

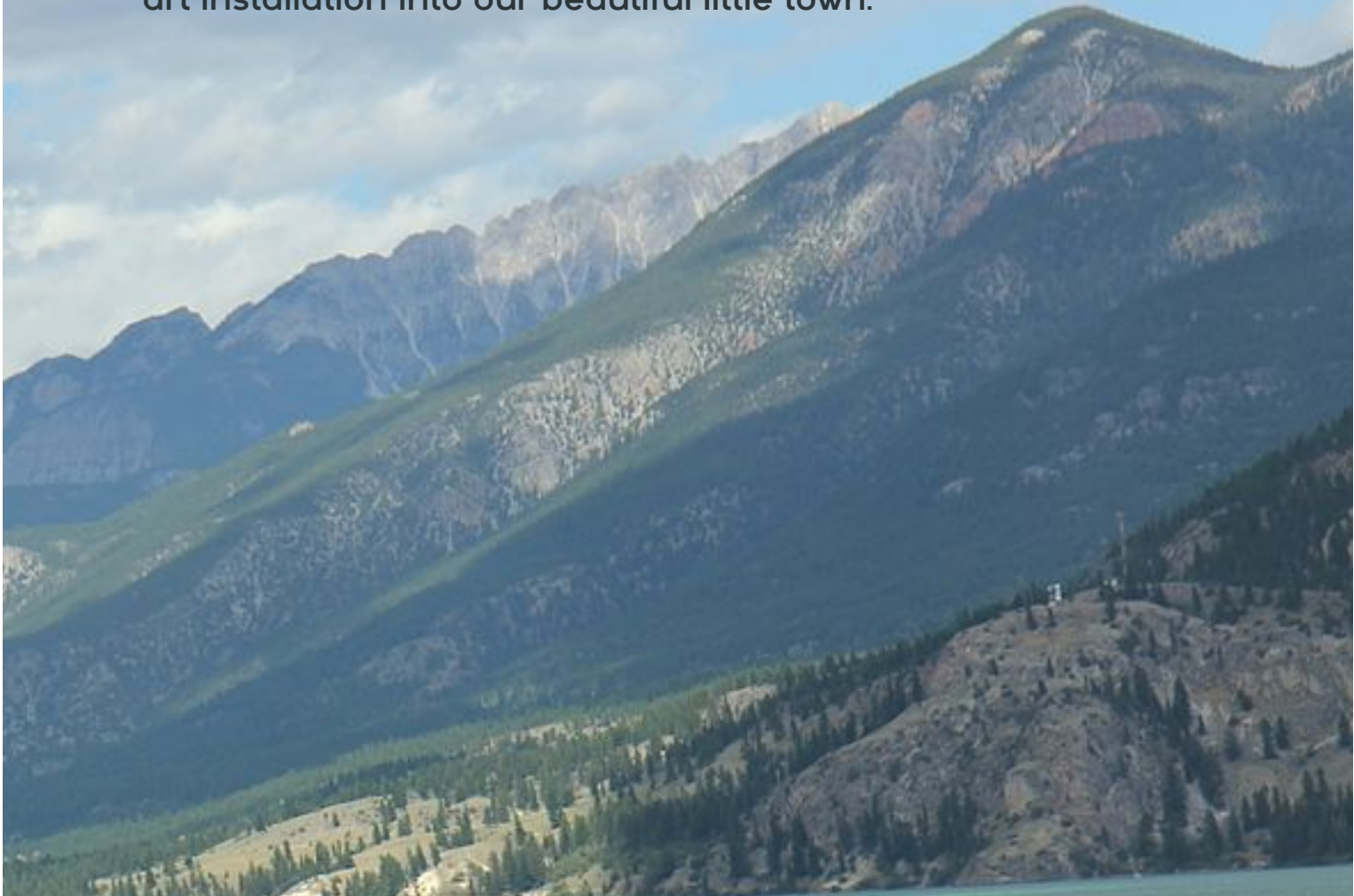
If you've ever been interested in joining a passionate Board of Directors and making a meaningful impact in our community - reach out to us to learn more! More information on the CVCF is available at www.valleyfoundation.ca and inquiries can be directed to our Executive Director, Caitlin Hall-Sharp at info@valleyfoundation.ca or 250-342-2845.

Media Contact:
Caitlin Hall-Sharp, Executive Director
250-342-2845 or info@valleyfoundation.ca



CANAL FLATS BS

So, the Village of Canal Flats has decided to insert an art installation into our beautiful little town.



I get it, you "received grant money specifically for this purpose". Why are you focusing on grants that are geared towards beautification instead of grants that can help the actual infrastructure of your town? The village needs a serious re-structure and set straight on what priorities are for the people who live here.

This does sound like a great thing to do for a local community and make it look beautiful. That will be great until the town is covered in sewage because the sewer system is decades in need of repair. But hey, a scrap metal structure in the middle of town is a great way to spend money.

An opinion editorial submitted anonymously by a member of our community.



It's not shopping, it's a treasure hunt!

There's something for everyone at Pretty Old Things. Stop in and see our special selection of vintage, antique, unusual and pretty old things.

Store hours are Thursday to Saturday 10 to 5 and Sunday 11 to 4.

Located at Ponderosa Place 4957 Burns Ave, Canal Flats, BC.

Contact Marjorie @ 250-919-3609

email prettyoldthings2020@gmail.com

#shoplocal

Electrostatic Sprayers, Disinfection Solutions and Cleaning Supplies



WE CARE FOR
CLEANSEWISE
DISINFECTION SOLUTIONS
YOUR SPACE

Contact us to learn how CleanseWise can save you time and money.

CleanseWise is a local company based in Radium and has weekly delivery to the Columbia Valley.

We carry Custodial/Janitorial supplies, Vacuums, Carpet Cleaning Extractors, PPE, Hotel/Motel room amenities, Electrostatic Disinfection technology and Chemicals.

Call 250-688-9253 or email info@cleansewise.ca for more information.

Dream now...Travel later!

**WIN A 7-DAY
CARIBBEAN CRUISE FOR 2**

**AIRFARE
INCLUDED**

Triptician

The Vacation Specialists



7 days, cruising the Caribbean from Ft. Lauderdale.

Fill in an entry form for a chance to win a 7-day Caribbean cruise with Celebrity Cruises, including accommodation in a Veranda Stateroom, meals*, Classic Beverage Package, Wi-Fi Surf and tips. Trip includes roundtrip airfare for 2 with Air Canada to Ft. Lauderdale from any major Canadian gateway¹. Transportation taxes, port charges and onboard incidentals not included. Valid for departures between January 1, 2022 and December 31, 2022**. The draw for the winner will be held on December 20, 2021.

Cruises can be any Celebrity ship except Apex, Flora and Expedition. Cannot be combined with any other offers. Offer is subject to availability and can be removed at any time. Changes/Cancellation: Please refer to Celebrity Cruises.com. No guests under 21 will be booked in stateroom unless accompanied by an adult 21-year-old or older, except for under 21-year-old married couples. *Onboard meals are included in the main dining room, Oceanview Café, Spa Café and Mast Grill. As supplementary fees payable at other dining venues. †Departure must be from any major Canadian gateway where Air Canada offers flights to Ft. Lauderdale. **Certain black-out dates apply. Residents of Quebec excluded.






Christine Winchester CTM, CTIE
Certified Vacation Specialist
 250 341 5751 • christine@triptician.ca
 1704 – 15th Avenue, Invermere BC V0A 1K4
 Consumer Protection BC #80548 TICO #50021282

No purchase necessary to enter, visit www.Triptician.ca to enter to contest.

EVERLAST EXCAVATION

PROJECTS THAT LAST



JOEL HAMILTON

Joel.hamilton74@gmail.com

250-341-5523

VALLEY PROMOTIONS

THE VALLEY VOICE

19

A LITTLE FUN

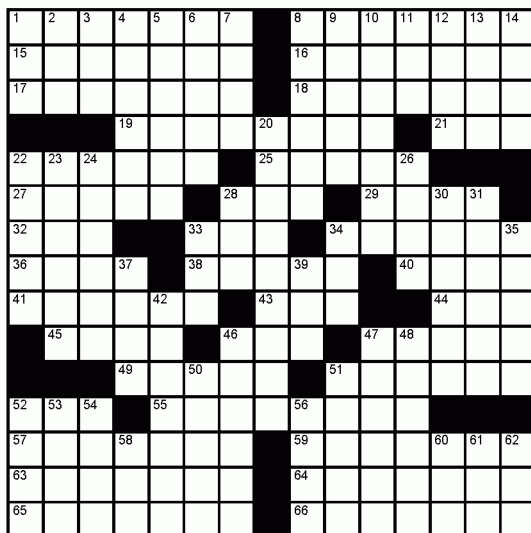
Across

1. Choice of colors
8. Charlotte hoopsters
15. Extreme pains
16. Native New Yorkers
17. Fraternity parties
18. Ankle-to-waist wear
19. Harpist's progression
21. F.B.I. worker: Abbr.
22. Pancho and the Cisco Kid, e.g.
25. Prepare, in a way, as beans
27. Like some treated lawns
28. Launch of 2/20/86
29. Some deer
32. Sugar suffix
33. 1960s-'80s Red Sox great, informally
34. Locale of seven C. S. Lewis novels
36. With 38- and 40-Across, grocery purchase ... or what can be found in some other Across answers in this puzzle
38. See 36-Across
40. See 36-Across
41. Milk snakes
43. Moo
44. Global financial org.
45. Facts
46. No. before or after a colon
47. Yemen's capital
49. "You're ___ One, Mr. Grinch"
51. Coolest, in rap slang
52. Kwik-E-Mart owner on "The Simpsons"
55. 1957 Buddy Holly hit
57. Extreme poverty
59. "Eat your ___!" (mom's order)
63. Tropical woe
64. Fighting words

65. Move quickly (over)
 66. Save
- Down**
1. Nuclear power since 1998: Abbr.
 2. Turn gray, say
 3. Captain's charge
 4. Captivate
 5. Steering system component
 6. Univ. of Maryland athletes
 7. Latin infinitive
 8. "The Wizard of Oz" scarecrow portrayer
 9. "___ by land ..."
 10. Irish exclamation
 11. It might be bummed, for short

12. "___, I do believe I failed you" (opening of a 1998 hit)
13. Aftertaste, e.g.
14. Army NCO
20. Turning gray
22. You might get it coming and going
23. Say $2 + 3 = 6$, e.g.
24. Marcos of the Philippines
26. Days of ___
28. Red leader
30. Driver
31. Summation signs
33. Gridiron stats: Abbr.
34. Point just past 11 on a clock: Abbr.
35. Comparable to a pig
37. Greek salad ingredient
39. Long time

42. Castle fortification
46. Hungarian
47. Nancy's pal, in the comics
48. Sour brew
50. Spooky
51. "___ a Letter to My Love" (Simone Signoret film)
52. Some mil. defenses
53. Like some airline travel periods
54. Wrinkly fruit
56. Actor Montand
58. Gangbanger's gun
60. Dander
61. Follower of "harvard."
62. Back-to-school mo.



WHEN YOU LIVE WITH CHILDREN...

You never think anyone is going to bring you the package of hot dogs in the shower but when you have a three-year old that's exactly what happens... and then tries to leave the hot dogs with you.

Me: [Chicken Noises]

Step-son: I didn't know you could speak chicken...

Step-son: I speak cow - MOO Moooo Moo

Trying to hold onto little kids is like trying to hold onto a bowl of Jello!!

5	3			7				
6			1	9	5			
	9	8					6	
8				6				3
4			8		3			1
7				2				6
	6					2	8	
			4	1	9			5
				8			7	9

WE DON'T WANT YOUR MONEY

We get it, you're a business owner and you want to pay to get your ad in front of folks bigger and better than your competitors. That's nice.

That's not how we do things. If you want MORE exposure than the FREE QUARTER PAGE BUSINESS AD you already get, here are some options:

FOR A FULL-PAGE PLACEMENT

Donate a product or service for giveaway through the Valley Voice. Help us give back to the readers and we will help place you. Though, we will likely reserve this to one per issue. Businesses can choose to host more than one giveaway through Valley Voices to obtain additional feature pages.

FOR A FULL-PAGE FOOD WRITE UP

We will ask you to provide the meal set you want tasted, at no charge, to our public food writer. (One of the front facing volunteer positions through the Valley Voice where anonymity is not always possible.) You will be notified when to expect the critic and they will introduce themselves. Once the meal has been completed, you can expect a full-page review, complete with photography of your food, to appear in a future issue.

TO GET ON THE COVER

This one is really easy... take the best photo. If the best photo has been submitted by a business, it's the business who will be credited on the front page.

BECOME A VOLUNTEER TODAY

We are still looking for content curators, front-facing liaisons, photographers, and promoters.

Want to get involved?

Email us at news@thevoicecv.ca

