



May 7-11, 2018

**A COOPERATIVE PROJECT OF
BIBLE HILL, COLCHESTER,
AND TRURO**

Schedule	Monday, May 7, 2018
9 a.m.	Scrabble
B.H. Village Hall	
1 p.m.	Washer Toss
MacMillan Center	
6 p.m.-8 p.m.	Casual Walking
RECC	

Schedule	Tuesday, May 8, 2018
9 a.m.	Skip-Bo
B.H. Village Hall	
9:30 a.m.	Darts
Truro Horseman's Club	
1 p.m.	Social Bridge
B.H. Village Hall	
1 p.m. (Rain date May 11 at 1 p.m.)	Lawn Bowling
Douglas St. Rec. Centre	

Schedule	Wednesday, May 9, 2018
9 a.m.	Crokinole
B.H. Village Hall	
12:45 p.m.	Duplicate Bridge
Lion's Club	
1 p.m.	Cribbage
B.H. Village Hall	
3:30 pm.	Disk Golf Trial
B.H. Junior High	

Schedule	Thursday, May 10, 2018
9 a.m.	Euchre
B.H. Village Hall	
10 a.m.-12p.m.	Casual Walking
RECC	
1:00 p.m.	Auction 45's
B.H. Village Hall	
6:30 p.m.	Pickleball
Harmony Heights School	

Schedule	Friday, May 11, 2018
9 a.m.	Bowling
B.H. Bowlacade	
5:30 p.m.	Closing Banquet
B.H. Village Hall	

Schedule	Wednesday, May 23, 2018
9:30 a.m. (Rain date, May 25)	Golf 18 holes
Mountain Golf Course	

**DEADLINE FOR REGISTRATION IS
MONDAY, APRIL 30, 2018**

RETURN REGISTRATION FORM WITH CASH OR
CHEQUE (IF BY MAIL) MADE PAYABLE TO:

Local Senior Games
c/o Tina Leger
68 Barry Avenue
Truro, Nova Scotia B2N 4Y3
Telephone: (902) 895-9524
tcl@eastlink.ca

Zoomers On The Go

4 Foods You Can Feel Good About Eating Again By Kim Langille

Contrary to popular belief, here are four foods you can feel good about eating again. Ironic and sometimes sad, we occasionally receive information to stay away from certain foods for a variety of reasons. Might it have been in a new book, someone published and wanted to make a fortune on the first printing? Subsequently, a decade or so later, we are informed we should include that food to our diet again as it is healthy for us. Here are four such instances:

Egg yolks...The yolk is, hands down, the most nutritious part of the egg. Sure, egg whites house the protein, BUT yolks contain vitamins A, D, E K2 and omega-3 fats. Yolks are also our main source of the brain-critical nutrient choline. Yolks even contain a smidgen of vitamin B12. The yolk and white are the eggs yin and yang. Enjoy both.

Butter...Decades ago considered inferior to the synthetic alternative - margarine, butter has made a triumphant comeback. Turns out the hydrogenated fats in margarine were far worse for our health, because the body does not know what to do with them! At the same time, despite what we were told, no substantive evidence ever showed old-fashioned butter endangered heart health. Feel free to get back on the butter bandwagon. Nothing else does as good a job of making a sauce velvety!

Lard...Ah! Praise the lard! Yes, you read that right. Of all the foods that got persecuted in the saturated-fat witch hunts of the 1980s and 1990s, lard, inexplicably, got the worst rap. Lard has never been any

less healthy than butter, yet somehow it became the four-letter word of the nutrition world - and it's been slower than butter to be re-embraced. Pork lard naturally contains about 50% monosaturated fat, the same fat that makes olive oil so sought after. If you've embraced olive oil, coconut oil, and eggs, there's no rationale to continue barring your kitchen door against lard. Pork lard offers several advantages in cooking too. Its high-smoke point makes it excellent for frying. Not just any lard will do, it pays to find the highest quality stuff that comes from farmers who feed their animals well.

Cooked food...Although few people ever converted to a completely raw diet, the raw food movement encouraged many of us to make a greater effort to eat our fruit & veggies uncooked. Well, raw foodism is based on the largely erroneous notion that cooking destroys nutrients. In fact, with the exception of vitamin C, the absorption of most nutrients from plant based foods is generally enhanced by lightly cooking them. Indeed, some important phytochemicals can't be liberated from plant cell walls without some cooking. Lycopene is a good example. This red plant pigment is naturally found in tomatoes. The amounts of lycopene become higher and more readily available to the body when tomatoes are cooked.

Feeling confused??? Try using our Grandparents - or Great-Grandparents Rule! If it's a food that our ancestors ate or could have eaten, then it probably stands the test of time and fits well into a healthy diet. If it's something newly created by the food industry, you might be right to be skeptical.

Recommended reading Eat Fat, Get Thin or The Big Fat Surprise.

Stay well

Kim Langille owns and operates OHealthy Foods on Prince Street, Truro.

For a complete breakdown of results visit:
<https://tourismns.ca/research/visitor-statistics/tourism-performance>

Attention Graduating Students

Bursary for students will be available through the Andrew Yorke Memorial Fund. Students who will be graduating from high school this year and continuing onto post secondary school are encouraged to submit a letter on "What education means to you!"

The students eligible to apply must live in the Five Islands to Bass River area. Please state what program you have been accepted for and what school you will be attending. We also require your full name, mailing address and phone number. It is the student's responsibility to submit your letter not the schools.

Submit your letter directly to Carole Fisher, 2896 Hwy # 4 Glenholme NS B0M 1G0 no later than May 28, 2018.

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