



pabineau

FIRST NATION

May Newsletter 2017 Etquljuig'us – Frog Croaking Moon



This Thursday, May 25, at 1:30 pm, NBCC will be here at the community hall sharing what they have to offer! Topics include seat availability, college4kids, contract training info with simulators for heavy equipment training and more.



Reminder:

The Pabineau Headstart will be closed this Thursday, May 25. It will also be closed on June 6.

Thank you,

Pabineau Headstart

Birthdays



Happy Birthday to...

Mary Rosemarie Boucher

Marie Estelle Lavigne

Raymond Gilbert Sewell

Violet Mae Gray

Jason David Peter-Paul

Joseph Edmund Richardson

Nedra Lee Prisk

Matthew Devon Peter-Paul

Quentin Kenneth Bishop

Corey Mitchell Myers
Liam Victor Holmes-Ignacz
Christopher Chester Sewell
Joseph Larry Curtis Paul
Gloria Jean Prisk
Aaliyah Rose Peter-Paul
Maxine Helen Gallant
Jonathan Raymond Boudreau
Elizabeth Ann Prisk
Michelle Lynne Kelly
Vincent Chase Peter-Paul
Virginia May Peter-Paul
Melissa May Thyr
Fiona Jordan Fairbain

May Anniversary



May each new day
you share be ever more
beautiful
than the last

Happy
Anniversary

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Happy anniversary to Leonard and Tracy Gray!

Recipe

Lobster Corn Chowder



INGREDIENTS

2 large lobsters, cooked and shelled, meat, shells and bodies reserved

2 cup heavy whipping cream

4 cup water

2 cup any white wine

4 fresh corn on the cob

2 Tbsp butter

2 leeks, cleaned and chopped

2 carrots, diced

2 Tbsp flour

1 bunch fresh basil

1 tsp salt

lots of freshly ground pepper

DIRECTIONS

1. In a large stockpot pile the lobster bodies, any leftover lobster parts, any drippings and roe. Pour in the water, white wine and cream and bring to a simmer over medium heat.
2. Using a sharp knife, remove the kernels from the corncobs. Reserve the kernels and toss the corncobs in the stock. Simmer until a flavourful broth forms, about 20 to 30 minutes. Strain, discarding the solids and returning the rich broth to the pot. Toss half the corn kernels into the broth. Simmer until they soften, about 5 minutes, then puree smooth with a hand blender.
3. In another saucepan over medium heat, melt the butter. Toss in the leeks and carrots and sauté to soften, 5 minutes or so. Stir in the flour to make a 'roux' thickener. Stir in the corn puree and continue stirring as the flour swells and thickens the broth.
4. Roughly chop the lobster meat and add it to the works with the remaining corn kernels and fresh basil. Heat through and season with salt and pepper. Ladle into bowls and share.

See more: Seafood, Main, Dinner, Vegetables, Winter, Fall

Read more at <http://www.foodnetwork.ca/recipe/lobster-corn-chowder/13311/#9L6WJ6BhFZqZu26A.99>

Calendars

Chief David Peter-Paul: Please contact reception.

Councillor Terry Richardson: Time is divided between Pabineau and Trevali Mine.

Councillor Chris Turkenkopf: See reception.

Happy Mother's Day

