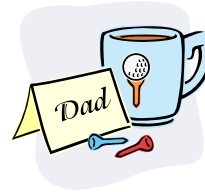




# CENTRE VILLAGE MALL

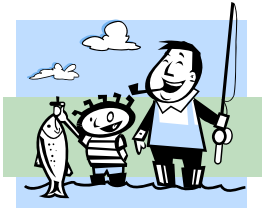
# Centre Village Mall

1240, 2A Ave North  
Lethbridge, AB T1H 0E4  
403-328-8853



June 2011  
[www.centrevillagemall.ca](http://www.centrevillagemall.ca)

The origins of the word "necktie" lie in the word "tie" which possibly came from Proto-Germanic into usage in the Old English language in circa 800 as "teah", "teag" or "teagum". It is not known whether the necktie, as we know it today, was worn in any form then. The earliest use of necktie can be traced back to the time of the Thirty Years' War (1618-1648) when Croatian mercenaries in French service, wearing their traditional small, knotted neckerchiefs, aroused the interest of the Parisians. The new article of clothing soon initiated a fashion craze in Europe where both men and women wore pieces of fabric around their necks. The necktie has had a long history since.



Father's Day—June 19th

### Special points of interest:

- Sidewalk Sale coming next month! July 9th-23
- 4H Club Achievement Day, June 18th—numerous projects on display throughout the common area.
- Canada Day July 1st   
Mall Hours  
Noon—5pm

### MOST WANTED ITEMS



<p>Boxed Cereal</p> <p>Canned Fruit/Vegetables</p> <p>Canned Meats/Salmon/Tuna</p> <p>Canned Soup and Soup Mixes</p> <p>Spaghetti Sauce</p> <p>Unsweetened Juices</p> <p>Baby Food in Jars</p> 	<p>Infant Cereal</p> <p>Baby Formula with Iron</p> <p>Canned pork &amp; beans</p> <p>Peanut Butter/ Jam</p> <p>Macaroni &amp; Cheese</p> <p>Hamburger Helper</p> <p>Rolled Oates</p> <p><a href="http://www.interfaithfoodbank.ca">www.interfaithfoodbank.ca</a></p> <p><a href="mailto:info@interfaithfoodbank.ca">info@interfaithfoodbank.ca</a></p> <p>1103 3 Ave North</p>
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403-327-8432

### JOIN US ON FACEBOOK



**Hours of Operation:**  
Monday - Wednesday 9:30am-5:30pm  
Thursday—Friday 9:30am-9:00pm  
Saturdays 9:30am-5:30pm  
Sundays/Holidays Noon-5:00pm



"A father is a guy who has photos in his wallet where his money used to be."  
~ Author Unknown





## Say “Father” in Many Languages

- Brazilian: “Pai”
- Bosnian: “Otac”
- Cree (Canada): “Papa”
- Croatian: “Otac”
- Dutch: “Vadar” “Papa” “Pappie”
- East African: “Baba”
- English: “Father” “Dad” “Daddy” “Pop” “Poppa” “Papa”
- Filipino: “Tatay” “Itay” “Tay” “Ama”
- German: “Banketi” “Papi”
- Greek: “Pater”
- Hebrew: “Abba(h)”
- Irish: “Athair” “Daidi”
- Italian: “Babbo”
- Japanese: “Otosan” “Papa”
- Mandarin Chinese: “Baba”
- Norwegian: “Pappa” “Far”
- Portuguese: “Pai”
- Russian: “Papa”
- Samoan: “Tama”
- Slovak: “Otec”

- Swedish: “Pappa”
- Turkish: “Bada”
- Welsh: “Tad”



## Creamy Bean Salad with Soft Boiled Eggs



Fresh delicious meal in minutes!! Dinner for 2!!

**Ingredients:**

- 2 eggs
- 250g green beans trimmed
- 1 tsp lemon juice
- 1 garlic clove, minced
- 1/8 tsp salt
- 2 tbsp vegetable oil
- 1 roasted red peppers, diced
- 1/2 113g log plain goat cheese, crumbled
- 4 cups mixed baby greens

BRING a large saucepan of water to a boil. Add eggs and boil 4-5 min. Remove eggs and plunge into a bowl filled with cold water. Add salt to boiling water in saucepan, then add beans. Cook until tender-crisp, 4-6 mins. Drain and rinse immediately with cold water. Pat Dry.

WHISK lemon juice with zest, garlic and salt in a large bowl. Whisk in oil. Stir in red pepper & goat cheese. Add beans and toss to evenly coat. Divide greens among two plates. Top with green-bean mixture. Peel eggs. Place an egg over each portion and slice open with a knife. Season with pepper.

Pre Time 10 Minutes  
 Total Time 20 minutes  
 Recipe courtesy of Chatelaine

“To be a successful Father there’s one absolute rule: when you have a kid, don’t look at it for the first two years.”  
 ~ Ernest Hemingway

## Common Area for June

### Madd Hadders—Madd DDeals!!

Stop by Linda and Gary’s booth and see their wide selection of jewellery, hats, scarves, perfumes, and fun accessories.

403-393-0611

Email: maddhadders@hotmail.ca



### 4H Club Achievement Day

Saturday, June 18th

### Lethbridge Doctors of Tomorrow Raffle

Saturday June 4, 11 & 18th

