

## Better at Home

is looking for  
Senior Artists  
and Crafters...



Put your items on  
consignment at the  
'Better at Home' booth at  
the Kiwanis 'Home,  
Garden, & Leisure Show'  
(April 20, 21, & 22) Encana Centre



Limited Space!  
Contact Us Today!  
250-782-2341 or  
stop in the office in  
the Co-op Mall.

Consignment fee of 10% for seniors 65 and over.  
Under 65 years of age—consignment fee 20%



Better at Home is funded by the Government of British Columbia.

Funded by the Government of BC, Managed by the United Way of the Lower Mainland, and Hosted in Dawson Creek by SPCRS and SPSASS

## Attention all Crafters & Artists

Dawson Creek Better at Home has had a Booth at the Kiwanis Home, Garden, and Leisure Show (Formerly the 'Trade Show') since 2011. During the last two shows, we opened our booth to senior crafter and artist consignors. Last year we had everything from honey to bunnies (knitted ones).

We're looking for more consignors this year, as we have more room to share. If you, or someone you know would like to take advantage of this opportunity, please call me (Linda) at Better at Home—250-782-2341. I'm in the office Tuesday, Wednesday, and Thursday from 9am to 4:30pm.

Better at Home is located in the Dawson Co-op Mall - 250-782-2341 - [www.dcbetterathome.org](http://www.dcbetterathome.org) - [lstudley@spcrs.ca](mailto:lstudley@spcrs.ca)



United Way

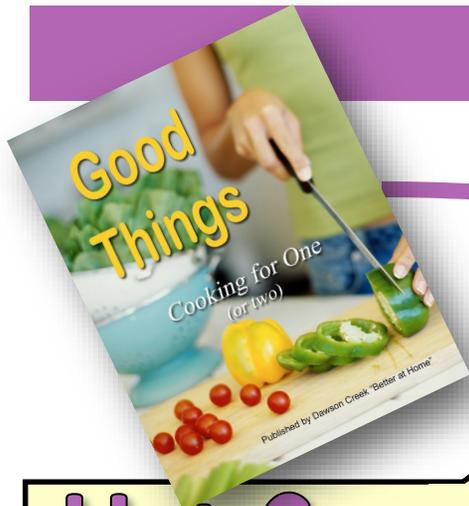


United Way helping seniors remain independent.



South Peace Community Resources Society

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Here's a seasonal favourite from the Dawson Creek Better at Home Cook Book "Good Things". Packed with delicious recipes submitted by local citizens, this full featured cookbook is now on sale at Better at Home for only \$10.00 . Stop in and pick one up today!



# Hot Crossed Buns

## Ingredients

2 cups milk	⅓ cup sugar
1 cup water	1 tsp salt
½ cup margarine	2½ tsp cinnamon
2 TBSP dry yeast	4 eggs
9½ to 10½ cups flour	1½ cups raisins



## Instructions:

Heat the milk. Add water and margarine (liquid should be warm but not hot). Sprinkle yeast on milk/water mixture and stir in.

Combine the dry ingredients. Mix dry ingredients into milk/water mixture. Mix in eggs (hold out one egg yolk). Mix thoroughly, shape into buns, and place into greased pan. Brush with a mixture of 2 TBSP of water and an egg yolk and let rise for 20 minutes. Cut a 'cross' in the top of each bun. Bake at 375° for 20 to 25 minutes.

### *Icing Sugar Glaze for Hot Crossed Buns*

*Mix 1 cup icing sugar and ¼ tsp vanilla with enough milk to make a stiff frosting. Drizzle over warm buns.*

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