

# CURLING ALBERTA SENIOR CHAMPIONSHIP

**MARCH 12-17, 2024**  
**CALGARY CURLING CLUB**



**CURLING  
ALBERTA**



On behalf of Curling Alberta, it is my pleasure to welcome participating curlers and coaches to the **Curling Alberta Senior Championship** hosted by the Calgary Curling Club. Our hope is that you will experience the thrill of competition and the comradery of your teammates and fellow competitors.

I would like to extend my utmost gratitude to host chair Tracy Franks and the hosting team for their leadership in coordinating this event. To the staff and volunteers that made this event possible, we express appreciation for your dedication and energy in hosting these championships. Much of the work you do is behind the scenes and the effort can be seen in the passion you have taken to welcome everyone to your facility, the quality of the ice and attention to all the detail. Without your support, the opportunity for these athletes to compete would not be possible.

A special thank you to all the local sponsors and partners who have helped make this championship a success!

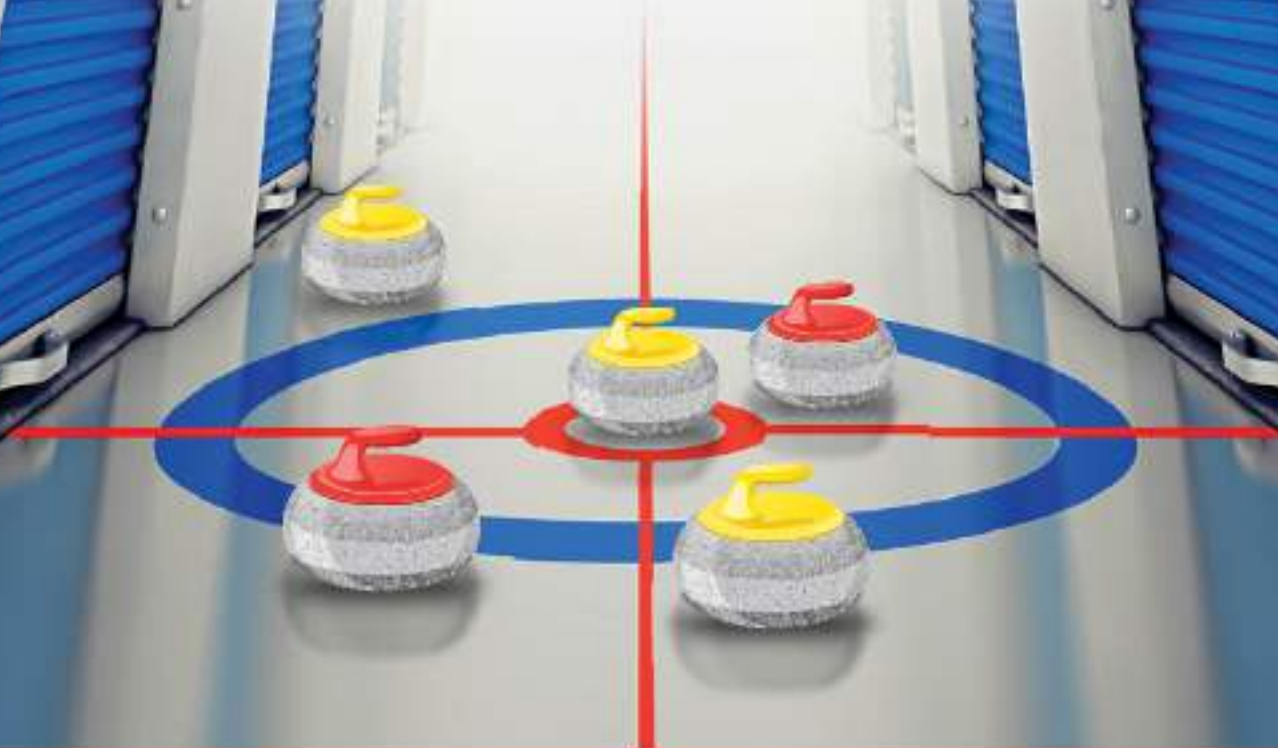
Good Luck and good curling to all.

Jody Meli  
President, Curling Alberta



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## MESSAGE FROM THE CALGARY CURLING CLUB

On behalf of the Calgary Curling Club, our staff and Board of Directors, I would like to welcome you to the 2024 Curling Alberta Senior Provincial Championship. I hope that over the next few days you will take the opportunity to enjoy the hospitality of the Club and its staff, supported by our many generous sponsors.

Alberta curling fans will enjoy the opportunity to see some of the best senior men and women curlers from across our province as they celebrate the competition, strategy and teamwork of curling. Congratulations to the players and coaches. What an amazing achievement to compete at this level and to share the camaraderie of other curlers. I look forward to watching some highly skilled games over the course of the next few days.

The Club and the Host Committee have worked very hard over the last months to ensure the event is successful and well organized. I would like to thank the members of the organizing committee, volunteers and staff at the Calgary Curling Club for all their hard work in preparation for and during the event. Without their enthusiastic efforts along the way, an event such as this is not possible.

Good luck and Good Curling!

Meghan Pollock  
President  
Calgary Curling Club




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Hurry hard...to try one of our smooth, refreshing beers. Please drink responsibly.

**WELCOME TO THE  
2024 CURLING ALBERTA SENIOR PROVINCIAL CHAMPIONSHIPS**



On behalf of the Calgary Curling Club, I take great pleasure in welcoming all athletes, coaches and friends of curling to the 2024 Curling Alberta Senior Provincial Championships. You did it! Congratulations!!

From our Opening Ceremonies to the Awards Presentations, we have a dedicated team of Umpires, officials, organizers and volunteers working steadfastly to bring together a great experience for the competitors. I'd like to extend a thank you to the Management and Staff of the Calgary Curling Club working hard to ensure we have excellent ice conditions and a great venue to play at.

As Host for this Provincial bonspiel, our hope is to offer a great competition and experience for you, both on and off the ice. Once you leave your accommodations, we'd like you to make yourselves at home at our Club. Re-acquaint yourselves with old friends and meet new teams. Relax while watching the competition from our Lounge which overlooks the ice rink. Enjoy our on-site restaurant, Peppino's, specializing in gourmet sandwiches and pastas. Take a moment to view our historical museum highlighting Alberta Curling Champions from the past 100 years. Everyone is invited to take in our early evening activities.

We'll be streaming onto YouTube 2 sheets every game with commentary for the Semi-Final and Final games. We are hosting the Banquet on Thursday, March 14<sup>th</sup> and tickets for spouses or guests are available to purchase on our link. Our lounge has specials on offer on Friday and Saturday so I hope you will plan to join us after the final games on those days.

A special thank you to our generous sponsors for helping to make this event possible.

The Calgary Curling Club has a proud reputation for serving curlers and hosting Provincial Championships for the past 128 years! It's why we have a white cowboy hat on our logo which represents hospitality in Calgary. We look forward to having you here at our Club and wish you and your team a great competition as you challenge yourselves throughout the week.

Best wishes to all our Provincial Competitors and have a safe and enjoyable bonspiel!

Tracy Franks  
2024 Host Committee Chair



# Thank You to Our Sponsors

## Curlers Corner



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## Tuk Industry Partners Inc.

## TEAM DUPONT

Nanette Dupont  
Janet Biagioni  
Bev Buckley  
Dar Hall  
Val Leahy  
Bill Kohuch

## LETHBRIDGE & SPRINGBACK CURLING CLUB

Skip  
Third  
Second  
Lead  
Alternate  
Coach



## TEAM DEJONG

Delia DeJong  
Glenys Bakker  
Caryl Sallows  
Belle Thomas

## GRANDE PRAIRIE CURLING CENTRE

Skip  
Third  
Second  
Lead



## TEAM SANDNES

## WHITECOURT CURLING CLUB

Jacquie Sandnes  
Joyce Yan  
Brenda Niska-Aro  
Janet Yan

Skip  
Third  
Second  
Lead



## TEAM FORD JOHNSTON

## OKOTOKS, SHERWOOD PARK & CALGARY CC

Atina Ford Johnston  
Shannon Morris  
Sheri Pickering  
Cori Morris

Skip  
Third  
Second  
Lead



### Sponsors:

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## TEAM SHIPLEY

## COACHRANE CURLING CLUB

Marnie Shipley	Skip
Cindy Mintenko-Blackman	Third
Alicia Brooks	Second
Val Murray	Lead



### Sponsors:

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## TEAM JOHNSON

## SHERWOOD PARK CURLING CLUB

Lisa Johnson	Skip
Lorna Alfrey	Third
Michelle Kryzalka	Second
Shauna Nordstrom	Lead



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Global Machine & Supply, Chedkor Contracting Ltd, DGC Contracting Ltd

## TEAM HARTWELL

## SHERWOOD PARK & THISTLE C.C

Michelle Hartwell  
Cindy Westgard  
Lil Grabinsky  
Sandy Tougas

Skip  
Third  
Second  
Lead



### Sponsors:

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## TEAM NADEAU

## COALDALE CURLING CLUB

Tracey Nadeau  
Jody Metzger  
Jennifer Schmidt  
Shirley Stolk  
Janie McCann

Skip  
Third  
Second  
Lead  
Alternate



## TEAM GAGNE

## ST. ALBERT CURLING CLUB

Kimberly Gagne  
Cindy Scott  
Eileen Millar  
Dawn MacDonald

Skip  
Third  
Second  
Lead



## TEAM SANTOS

## SHERWOOD PARK CURLING CLUB

Debbie Santos  
Jackie Rae Greening  
Pauline Erickson  
Lesley McEwan  
Ed Erickson

Skip  
Third  
Second  
Lead  
Coach



### Sponsors:

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## Curling Alberta Senior Provincial Championship Calgary Curling Club, March 13-17, 2024 Schedule of Events

### WEDNESDAY, MARCH 13

- 2:00pm** 1<sup>st</sup> Team Practice (Women – 2 teams)  
**3:00pm** 2<sup>nd</sup> Practice (4 Men & Women – 4 teams)  
**4:00pm** 3<sup>rd</sup> Practice) (4 Men & Women– 4 teams each)

*\*Photographs will be taken before and after practice*

*\*Note, there is no in-person team meeting. Please review the Team Meeting document provided.*

- 5:15pm** Athletes line up for opening ceremony (*line up alphabetically, skip to lead, alternate, coach*)  
**5:30pm** Opening Ceremony (20 min.)  
**7:00pm** Draw #1

### THURSDAY, MARCH 14

- 9:30am** Draw #2  
**2:00pm** Draw #3

### FRIDAY, MARCH 15

- 10:00am** Draw #4  
**3:00pm** Draw #5

### SATURDAY, MARCH 16

- 2:00pm** Draw #6  
**7:00pm** Draw # 7 and Women's Quarter-Final

### SUNDAY, MARCH 17

- 10:00am** Semi-finals  
**3:00pm** Finals

*\*Closing Ceremonies will be held immediately following the championship game*

## TEAM GRIFFITH

## GRANDE PRARIRE CURLING CLUB

Colin Griffith  
Dale Denning  
Rob Martin  
John Inkster

Skip  
Third  
Second  
Lead



## TEAM HELLWIG

## NORTH HILL CURLING CLUB

Scott Hellwig  
Mark Hellwig  
Steve Thomas  
Kevin Welte

Skip  
Third  
Second  
Lead



## TEAM MEEK

## CALGARY CURLING CLUB

Terry MEEK

Skip

Ralph Brust

Third

Greg Northcott

Second

Peter Innes

Lead



### Sponsors:

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## TEAM MACKEY

## INGLEWOOD CURLING CLUB

Steve Mackey

Skip

Dean Kalmer

Third

Glenn Ector

Second

Jeff Brockhoff

Lead



### Sponsors:

Alberta Hardwood Flooring, Inglewood Curling Club

## TEAM TANTON

## WAINWRIGHT CURLING CLUB

Colin Tanton

Warren Spornitz

Marc Rajotte

Bob Bishop

Darrel Veiner

Greg Legget

Skip

Third

Second

Lead

Alternate

Coach



## TEAM WHITE

## LAC LA BICHE CURLING CLUB

Wade White

Barry Chwedoruk

Dan Holowaychuk

George White

Douglas Webster

Skip

Third

Second

Lead

Alternate



### Sponsors:

Global Machine & Supply, Chedkor Contracting Ltd, DGC Contracting Ltd



## TEAM PAHL

## SHERWOOD PARK CURLING CLUB

James Pahl  
Mark Klinck  
Kelly Mauthe  
John Schmidt  
Cory Wilson

Skip  
Third  
Second  
Lead  
Alternate



**Sponsors:**  
Global Machine

## TEAM PARK

## SUICE GROVE CURLING CLUB

Shane Park  
Tony Germsheid  
Rob Lovely  
Doug Stambaugh

Skip  
Third  
Second  
Lead



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# Peppino

## Gourmet Foods

### Snacks

**Fries**  
Canadian grow potatoes  
**\$5.00**  
Side gravy \$2.50

**Bruschetta**  
Our homemade bruschetta served with fresh sliced baguette.  
**\$7.00**

**Onion Rings**  
Crispy-fried onion rings served with our Classic dipping sauce.  
**\$7.50**

**Poutine**  
Double Portion of our house fries, smothered in gravy and Quebeccois cheese curds.  
**\$11.50**

**Chips Con Queso**  
Corn tortilla chips served with hot cheesy queso sauce and salsa  
**\$7.50**

**Sweet Potato Fries**  
Thin cut sweet potatoes fried to perfection with a dash of salt.  
**\$7.95**

### Sharables

**11th End Nachos**  
Win or lose, these nachos will take you to the next bracket.  
Two layers of taco chips, mixed bell peppers, onions, tomato, sliced olives, jalapenos, and a nacho cheese blend.  
ADD Taco beef \$3.50  
**\$20.00**

**CCC Chicken Wings**  
1Lb fried chicken wings. served with veggies and ranch dipping sauce. Flavours are, Terayaki, Hot, Honey Garlic, Salt/Pepper, Lemon Pepper, Sweet Chilli, and Peppered Parm.  
**\$16.50**

**Fingers and Fries**  
4 pieces of our seasoned chicken fingers fried golden brown. Served with our house fries, and plum sauce for dipping.  
**\$15.50**

**Charcuterie for Two**  
An assortment of fine Italian cured meats, dried fruit, spiced olives, cheeses, nuts, and fresh bread  
**\$18.50**

### Handhelds

• Served with your choice of french fries, or green salad •

**Classic Cheese Burger**  
A 6oz Alberta Beef Patty, Cheese, Onion, pickle, Iceberg lettuce, and tomato. Served on a toasted brioche bun with mayo, ketchup, and mustard.  
**\$16.50**

**Fried Chicken Sandwich**  
Breaded fried chicken breast, topped with lettuce, tomato, garlic aioli, on a toasted brioche bun.  
**\$17.50**

### Flatbreads

**The Italian**  
Our homemade pizza sauce served with grated mozzarella, prosciutto, cherry tomatoes, green onion, and drizzled with Extra Virgin Olive Oil.  
**\$14.50**

**Margherita**  
Our homemade pizza sauce served with fresh bocconcini, and fresh basil. Drizzled with Extra Virgin Olive Oil.  
**\$13.50**

**Pepperoni Mushroom**  
Our homemade pizza sauce served with grated mozzarella cheese, pepperoni, and thinly sliced mushrooms.  
**\$12.95**

### Pasta Special

Our homemade pasta sauce, served on pasta, garnished with real Parmigiano Reggiano. Served with toasted garlic bread.  
Ask your server whats on special for today.

**Regular \$7.00**  
**Large \$9.00**

**Extras**

- Meatballs \$1.50 ea • Extra Parm \$1.50 •
- Extra Bread \$1.00 • Extra Sauce \$1.50 •

### Daily Special

Because Every Day Deserves  
Something Special

Ask your server whats cooking in the kitchen.

# Sandwiches

## Joe's special

Three fine Italian meats. Mortadella, capicollo, and calabrese salami, served with cheese, lettuce, and our house dressing  
**\$10.75**

## The Riches of Italy

Cured prosciutto ham, served with lettuce, cheese, and a light olive oil dressing.  
**\$10.50**

Try it with roasted peppers or bocconcini.  
**\$11.50**

## Artichoke Turkey

Artichoke hearts, roasted turkey breast, our house dressing, lettuce, and cheese.  
**\$10.00**

## Da Nico's

Capicollo, calabrese salami, mortadella, meatballs, hot peppers, cheese, and lettuce. Sure to fill any appetite.  
**\$11.75**

## The Hoe Down Hoagie

Ham, capicollo, genoa salami topped with fresh onions, hot peppers, lettuce, cheese, and spiced olive oil dressing.  
**\$11.25**

## Sausage al'Fresca

Our homemade sausage loaf, served with lettuce, tomato, cheese, hot peppers, and our spiced olive oil dressing  
**\$12.00**

## The Just Genoa

Mild Genoa salami served with lettuce, cheese, and our house dressing.  
**\$9.50**

## Capicollo

Lean capicollo ham, cheese, lettuce, and our house dressing.  
**\$9.00**

## The Hot Italian Meatball

No surprises here! Meatballs, cheese, bread.  
**\$10.50**

## Pollo Al Pesto

Two tender chicken breasts topped with lettuce, tomato, cheese, and a special pesto mayo dressing.  
**\$11.00**

## The Blt with Cheese

Bacon, lettuce, tomato, and cheese. Served with our house dressing.  
**\$8.75**

## The Classic

Mild genoa salami, mortadella, our house dressing, lettuce, and cheese.  
**\$9.50**

## The Muffaletta

Mortadella, genoa salami, and black forest ham, served with lettuce, cheese, our spiced olive oil dressing, and a vegetable olive tapenade.

Have it spicy or mild.  
**\$12.00**

## The Ham and Cheese

Ham, cheese, lettuce, and our house dressing.  
 Simple but so gooooooood!  
**\$8.75**

## Home Sweet Home

Thin Slices of roast beef, lettuce, cheese, and our house dressing.  
**\$9.00**

## Crantastic Turkey

Roasted turkey breast, lettuce, cheese, and a special dressing with mayo and fresh cranberries.  
**\$9.00**

## Sausage Loaf

Our homemade slow roasted sausage loaf, dipped in tomato sauce, and topped with parmesan and bocconcini cheese.  
**\$12.00**

## The Pizza Sub

Our fresh tomato sauce, parmesan cheese, spicy calabrese salami, capicollo, hot peppers, lettuce, and cheese. Served Hot.  
**\$10.75**

## The Hot Beef N' Onion

Thin slices of roast beef topped with cheese, our house dressing, and caramelized onions. Served hot.  
**\$9.75**

## The Simple Southern

Savory mortadella accompanied by lettuce, cheese, and our house dressing.  
**\$8.75**

## Montreal's Choice

Montreal's finest smoked meat with lettuce, mustard, and cheese. Have it hot or cold, your choice.  
**\$10.00**

## Chicken Alla Parmigiana

Two tender chicken breasts, marinated in tomato sauce, and smothered in mozzarella and parmesan cheese.  
**\$10.50**

Try it Cacciatore style by adding roasted red peppers.  
**\$11.50**

## The Beef Meatloaf

A thick slice of seasoned oven roasted meatloaf, topped with fresh tomato sauce, mozzarella, and parmesan cheese.  
**\$10.50**

## The Calabrese Delight

Spicy calabrese salami, hot banana peppers, cheese, and tomatoes. No lettuce here, have it southern Italian style.  
**\$9.75**

## The Italian Perfection Club

Roasted turkey breast, ham, and roast beef, all served with our house dressing, cheese, and lettuce.  
**\$10.25**

## The Mediterranean

Roasted turkey breast complimented with roasted red pepper, lettuce, cheese, and our house dressing.  
**\$10.00**

## The Ragin' Turkey

Hot banana peppers, spicy capicollo ham and roasted turkey breast, lettuce, cheese, and our house dressing.  
**\$11.00**

## The Vesuvius

A fiery mixture of calabrese salami, capicollo, and banana peppers. Served with lettuce, cheese, and our house dressing.  
**\$10.00**

## The Tuscany Turkey

Roasted turkey breast topped with lettuce, cheese, and our house dressing.  
**\$9.00**

## The Surprise

Can't decide, have a surprise. Just tell us if you like it spicy or mild, and we will make up something delicious.  
**\$10.75**

# Vegetarian

## Roasted Combo

The best of both worlds, roasted red pepper and eggplant, marinated in spiced olive oil, topped with lettuce, cheese, and tomato.  
**\$10.75**

## Bocconcini Sandwich

Fresh mozzarella cheese, a thick layer of tomato, lettuce and our spiced olive oil dressing.  
**\$9.50**

## The Vatican Vegetarian

Basic but heavenly. Lettuce, tomato, cheese, and cucumbers, served with our delicious spiced olive oil dressing.  
**\$8.25**

## Eden's Garden

The ultimate vegetarian sandwich. Roasted eggplant, tomato, artichoke hearts, lettuce, bocconcini cheese, and our spiced olive oil dressing.  
**\$11.50**

## Roasted Eggplant

Grilled eggplant marinated in a spiced olive oil, served with lettuce, tomato and cheese.  
**\$10.00**

## Eggplant Parmigiana

Thick slices of breaded eggplant smothered with fresh tomato sauce, topped with mozzarella and parmesan cheese.  
**\$10.50**

## The Vegetarian Supreme

A perfect veggie with artichoke hearts, lettuce, cheese, tomatoes, and our spiced olive oil dressing.  
**\$9.50**

## The Sinner

Feeling like a rebel? Take the Vatican Vegetarian and add your choice of one of the following meats: Ham, beef, turkey, or capicollo.  
**\$9.25**

## Roasted Red Pepper

Grilled red pepper marinated in a spiced olive oil, served with lettuce, tomato, and cheese.  
**\$9.75**

## Sandwich Extras

- Side Fries \$3.50 • Side Green Salad \$3.50 • Tomato 50¢ • Hot Peppers 50¢ •
- Onion 50¢ • Bacon \$1.5 • Artichoke \$1 • Caramelized Onion \$1 • Pickles 50¢ •
- Extra Cheese \$1.5 • Bocconcini \$1.5 • Roasted Peppers \$1.5 • Roasted Eggplant \$1.5 •
- Sicilian Olives \$1 • Gluten Free Bread \$2.5 • Extra Meat \$3 • Double Meat \$5 •

# Salads

## Chef

Fresh greens, egg, turkey, ham, and beef. Garnished with tomato, and carrot.  
**\$9.75**

## Taco

Fresh greens, seasoned ground beef, diced tomato, cheese, sour cream, Taco chips, and salsa.  
**\$12.75**

## Bocconcini

Fresh mozzarella, tomato, and our special spiced olive oil dressing.  
**\$9.75**

## Pasta

Al Dente pasta, with our homemade lemon cream dressing, garnished with carrots and celery.  
**\$4.25**

## Green

Fresh greens, tomato, cucumber, and carrot.  
**\$7.50**

## Mediterranean

Fresh greens, roasted red pepper, roasted eggplant, artichoke hearts, garnished with tomato and carrot.  
**\$11.00**