# MONTHLY NEWSMAGAZINE FOR MEMBERS OF THE ESC ARPMENT PROBUS CLUB WILTON, ONTARIO, CANADA EVERGREENS IN THE SNOW Volume 4 - Issue 03 - March 2016



Gloria Pennycook

President

#### Let's Celebrate National PROBUS Month!

By Gloria Pennycook - President

n 2014, PROBUS Canada designated March to be National PROBUS Month to celebrate PROBUS, enrich its meaning among members and enhance it's recognition and visibility throughout each community. The first PROBUS Club in Canada was certified in Cambridge, Ontario in March 1987. However, PROBUS was first formed in the sixties in Great Britain and since then has expanded to Australia, New Zealand, USA, Belgium, India, South Africa and more countries around the globe.



"Get connected; stay connected!" is the PROBUS

mantra. Dedicated to enriching the lives of retired Canadians by providing occasions for learning and



friendship, PROBUS keeps members connected to their friends, old and new, and connected to their local community and world community through it's programs of speakers and special events. More than 32,000 Canadians are now members of PROBUS with over 236 clubs.

At our March meeting, we will have some special events to celebrate. Our Club is about 175 members strong. Our focus will be on the members and activities. I hope that you will be able to participate and wear the Club colours of blue and gold!

Just a reminder that the **MARCH** PROBUS general meeting will be a week later than usual on **MARCH 23rd** 

Reach us on the web at - www.escarpmentprobus.com

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If you know someone who you feel would be interested in joining the Escarpment PROBUS Club please forward this newsmagazine with our compliments

#### FORUM - ESCARPMENT PROBUS CLUB NEWSMAGAZINE



This PROBUS Club is open to both ladies and gentlemen members Published monthly and emailed in Pdf format to all the members of the Escarpment PROBUS Club - Members may also pick up their copy at the meeting Our web site is: www.escarpmentprobus.com

Annual Membership is \$45 per person - One time only fee of \$20 for your name badge Meetings are held on every third Wednesday in the month at 9:30am At The Milton Sports Centre, 605 Santa Maria Boulevard, Milton, Ontario, L9T 6J5

#### **FORUM Deadlines**

Articles and pictures for publication should be received no later than seven days after the regular meeting. Stories and articles may be emailed to the Editor or submitted to any member of the Management Committee. Escarpment PROBUS Club reserves the right to refuse, edit or change any copy or pictures submitted.

# Special thanks to

Lorrette Shermet - Photographer at large

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Nosh Neighbours	Dianne Tomsom	905-332-3581	diannetomson@h
Trail Walkers	Ronald Flannagan	905-332-6310	rflannagan@coge
Track Walkers	Liz & Cliff Read	905-864-1565	cliff.read@cogeco
Book Club - First Edition	Paul Crawford	289-878-4968	paulellencrawford
Book Club - Sequel	Judy Nelson	905-876-9285	jenel79@symp
Garden Club - Zoomer Bloomers	Christy Babcock	905-878-0176	cbabcock5652@g
Bridge Club	Elinore Shannon	905-878-1876	eshannon1@coge
Golf - Probus Pin Seekers	Ron Millichamp	289-878-2969	ronmillichamp@l
Euchre Club - Afternoon & Bid	Lorrette Shermet	905-878-1293	lorrette@sympati
Lunch Bunch	Catherine Parr	289-878-5550	4catparr@gmail.c
Wine Club-Grapenuts Mon & Thu	Michael Hooker	905-878-8953	mhooker10@bell
Book Club - Trilogy	Linda Green	289-851-8655	klgreen@sympati
Nordic Pole Walking Club	Liz & Cliff Read	905-864-1565	cliff.read@cogeco
Movie Club - Oscar Nights	Robyn Balfour	905-876-3487	robynbalfour2@g
Cribbage Club - Card Sharps	Martin Capper	905-693-0354	martin@martinca
Inklings Writing Club	Gillian Reynolds	905-878-1636	gilliana@cogeco.
Ravenous Readers Recycling Club	Ellen Crawford	289-878-4968	paulellencrawford
Quilting Club - Piece Makers	Diane Comstock	905-876-4909	meljenscc@symp
Whisky Tasting Club -D'Stillers -	Chris Strachan	905-878-0812	anstrac1945@yah

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## Our March Speakers



Your fellow Probians will be sharing their experiences of Ireland

# Our April Speaker

#### Sean James -Master Gardener

ean has been gardening professionally since he was sixteen and speaking to horticultural societies since 1991 when he graduated from the Niagara Parks School of Horticulture. He runs his own landscaping business, Fern Ridge Landscaping & Eco-consulting, and is a 2X past president of the Milton & District Horticultural Society



"

Traveling – it leaves you speechless, then turns you into a storyteller

"

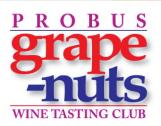
– Ibn Battuta



# A Menage a Trois!

By Martin Capper - Vice President

en vinophiles, including 3 grape nut "virgins", gathered at our home on February 4 to taste some winning wines. With one exception the wines had come up tops in previous Grapenut sessions. The exception arose because the liquor store was out of stock of my original selection so a hasty alternative had to be picked!





Before tasting commenced each person was asked to predict the aggregate score of the night's winner. Grape Nut virgin Wayne Herder predicted an aggregate score of 176 (ave 17.6) and the winning wine came in at 177.5 earning Wayne an occasion appropriate box of Champagne Truffles!

The winning wine was a Menage a Trois red blend giving the tasters a lot of fun with possible headlines for the Forum report! Suggestions

ranged from "Wayne Herder correctly predicts a Menage a Trois" to "Wayne and Menage a Trois are tonight's winners".

#### Canada Blooms on March 18

By Christy Babcock - Convenor

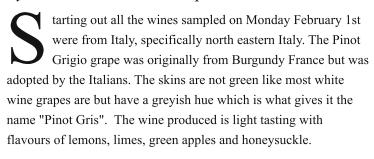
he Zoomer Bloomer Gardening Club is kicking off the season with a visit to Canada Blooms on Friday, March 18th. We have a bus hired to drive us into Toronto and there are



still a few seats available. The cost is \$40 which includes transportation, entry fee, a semi private room for resting or to eat lunch, coat check, a free plant and a draw ticket to refund your \$14 entry fee. Anyone interested please contact Jean Reid at jreid345@cogeco.ca

## Italy All the Way

By Pete Shermet - Correspondent





We tasted three reasonably priced whites and after all was said and done the Placido Pinot Grigio delle Venezie IGT was the winner. Close second was the Oggi Botter Pinot Grigio.



The reds that were tasted are all made from a blend of 3 grape varieties, Corvina, Molinara, and Rondinella. The interesting part of our comparison was the fact that it is the method of how the wine is produced that make these 3 wines unique and distinctly different. I also chose wines that were from the same vintner, (Masi).

The Valpolicella is crushed, fermented and pressed, and fermentation continues in the carboys until completion. It's more of an every day wine. The Valpoicella

Ripasso is created when they take some of the fermented wine skins left

from the Amarone pressing and add them to the fermentation where they impart a rich bold flavour to the wine as well as raising the alcohol content.

The Amarone is made from the same three grape varieties but the grapes are spread out on a sheet and and allowed to dry out 4 - 5 months before crushing, fermenting and pressing. Amarones are usually aged about 2 - 5 years before bottling and sale.

The winner in the reds category was Masi Costasera Amarone Classico Doc.







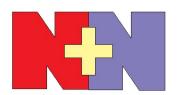




#### Love Was in the Air

By Carole Pond - Correspondent

n February 5th, eighteen Noshers gathered at the home of Carole and Alan Pond. The theme was Valentine's Day, love was in the air, food and drink were plentiful and a great time was had by all.









# Guess Who's Coming to Dinner

COME AND JOIN US ON FRIDAY, APRIL 8TH FOR AN UNUSUAL DINING EXPERIENCE

First, we will meet in Milton for appetizers and drinks and then you will be given a map that will lead you to your secret host for the evening. Beforehand, everyone is allocated a part of the menu



(soup, salad, veggies, dessert) to prepare and bring with them. The hosts will prepare the entree and buy the wines for the evening. There will be six or eight diners at each home and the cost of the meal will be shared by all.

This is a fun evening with a wonderful dinner at a reasonable cost and a great opportunity to meet fellow members of the club.

Everyone welcome. The sign up sheet will be available at the next meeting. Contact Joanne Millichamp 289-878-2969 or Auriel Halliday 905-336-2430.

#### Ghostwalk a First Novel

By Judy Nelson - Convenor

ur February selection was Ghostwalk by Rebecca Stott.
This was a first novel for the author. It opens with the mysterious death of a historian who is writing a book about Isaac Newton in the 17th century, marrying events in the



1600s and present day. It deals with mystery and with the occult. Strange events happen in the present day around the book's main character who is attempting to finish the last chapter of the book which was being written by the deceased historian. There were one or two of our group who loved the book, some who found it a hard read initially but once into it found it hard to put down, and some who simply couldn't get through it at all. We had a terrific meeting and a lively discussion.

It's worth noting that the historical information on Newton is accurate and very interesting.

Obviously, there would be a few recommendations and at least as many who would not recommend this book.

Our next selection is Life After Life by Kate Atkinson. Our meeting will be hosted by Catherine Parr at the home of Carolyn Rumley on March 9th at 10:00am.

## Jim Rankin Captivated Us

By Liz Read - Correspondent

Ghostwalk

Im Rankin, who spoke at our February meeting, captivated us with his presentation of news stories created using still pictures along with video and audio enhancement. Many of us recognized Jim from his Toronto Star byline, and had read his latest articles on police carding and missing Aboriginal women. For our meeting, Jim demonstrated the use of multimedia to tell stories as varied as those of refugees, expelled students and climate change.



Jim also reminded us that the Toronto Star has a new app called Star Touch. It is interactive and expands on information found in the newspaper with brilliant photos and informative graphics.

The Star Touch app is free and PROBUS members are encouraged to try it out on our tablets and phones. You'll see the news in a whole different way. And you'll be able to keep up with the local news wherever you travel.



Carolyn Rumly talked about her life being raised in a lighthouse



# Who Willingly Goes to Iceland in January?

By Anne Marie Stockley - Correspondent

he answer is me and I am so glad I did, too. I had reason to be in France in late January, so a friend and I decided to turn a vacation into an adventure with a 3 day "stopover" in Iceland. Currently, Icelandair is offering inexpensive air fares to Europe with the "stopover". Our flight left Pearson at 8:00 pm and we lost 5 hours as we headed east. Be sure to nap on the plane!



We booked an inexpensive hotel within view of the incredible Landakotskirkja Cathedral. Because the Blue Lagoon geothermal spa was closed in January, we

went directly to our hotel, arriving at 9:00 am instead of the 2:00 pm check in time. We were cheerfully welcomed and given a full breakfast while our room was readied. Then off we went to explore the city. Everyone speaks English as well as their own Nordic-based language. We went around twice on the hop-on/hop-off tour bus to take advantage of everything we wanted to explore. In town, the highlights were the Skógar Museum and The Pearl, which houses a geyser and spectacular view of Reykjavik that has a terrific café high over the city. A tour to the "Golden Circle" was fascinating. We saw the fields of geysers explode, some regularly and some take you by

surprise. At the Pingvellir National Park the European and North American continental plates separate about an inch each year making Iceland a little larger landmass each year. We were shown a fissure that runs across the entire island of Iceland. Thunderous waterfalls create their hydro. Harnessing the underground water at the geothermal pumping station cools the water from 97C (200F) before it is pushed to heat the homes. Greenhouses are heated with the steam making Iceland almost totally self-sufficient for veggies and fruits. Swimming pools are common.

Iceland has a very clear picture of itself. Icelanders are conservative and concerned about the ecology. Crime is rare; many of the 300 prisoners are foreigners due to drug trafficking. The population is about 330,000 people. We were told that if you wrecked a rented car that you were not going

home until the car was paid for. Major exports are their small Icelandic ponies and sheep. Because Iceland was isolated for so long, the original stock of ponies and sheep that the Vikings



brought about 1000 remain pure . No import of horses or sheep is allowed. If you bring riding clothes or fishing and diving gear, it will be decontaminated so nothing can disrupt their environment.

I tried the tasty "mashed fish" casserole for dinner one evening. It came to \$42 Cdn with a glass of wine after conversion into Euros. A veggie wrap was \$11 Cdn. Tip and taxes are always included in the price so it takes some of the sting out of the costs. The Króna is the local currency.

On my bucket list now, I have included a return to Iceland during the summer for a stay at one of their ranches to explore

the volcanoes, lakes and caves that are inaccessible to the average traveller. I'll just have to win the lottery or one of our 50/50 draws!



# New Groups Proposed

By Anna Strachan - Social Chair

s a result of the Table Exercise at our January meeting my table was hopping with members enquiring about the new Clubs/Groups. However as with most things, signing up for a new Club has gotten off to a slow start. But don't despair, I'm sure as the weeks go by people will be intrigued by the endless possibilities that awaits them.

Some of you may like to sit back and wait until a group has been fully established before signing up for it, while others may want to get right into the thick of things and show an immediate interest. Whatever your style, just keep in mind that we are here to keep the members interested and involved in Probus. If you don't see what you like, but would be interested in starting a group, come and see me and we can talk about it.

For your information these are the 'new' proposed Clubs/Groups and the number of members that have shown an interest thus far.

Card/Board Games - 5

Joker Game

Financial Club - 3

Computer Club – 1

Knitting Club − 2

Golf - 3

A call for Assistance! We're looking for members with Computer and Financial Skills that would be willing to share their knowledge with our members.

If any of our members are a whizz with Computers and would be willing to offer their assistance in teaching others, please come forward. Hopefully you would be interested in convening this group and getting us all up to speed, technologically speaking. Although not many members have shown an interest thus far, I have heard so many people say they would like to improve their Computer skills and now may be their chance to

learn in a safe, non - judgemental environment.

The same goes for the Finance Group, some members have shown an interest in learning more

# =TheSocialScene=

about Finances, Investing etc,. Hopefully someone with financial skills can convene this group and bring their expertise in assisting others who may be less financially savvy or just need validation that they are on the right track. As with all Probus groups I'm sure our members will continue to make our groups fun no matter what the subject.

As I said before, it's early days yet, once there is enough interest in a particular group the parties will get together to decide on a date/time and establish some ground rules.

"Good things come to people who wait, but better things come to those who go out and get them." --Anonymous



Our February Joker ... Anne Marie Stockley

"

Travel makes one modest. You see what a tiny place you occupy in the world



- Gustave Flaubert

## Passion, Creativity and Bold Vision Needed by a Master Blender

By Chris Strachan - Convenor

ello again Probians, the February meeting of the D'Stillers was scheduled to been held at Pete Shermet's home but due to unforeseen circumstances we needed to change the venue. Wayne



and Suzanne Herder were kind enough to step in at the last minute and host the February meeting, a big thank you to Suzanne and Wayne.

Wayne in his great wisdom decided that the theme of the evening would be Johnny Walker Whiskies. Following are the results of the tasting.

- 1) The number one whisky of the evening was Johnny Walker Gold a 15 Yr Old. The D'Stillers scored this one 8.1. out of a possible 10 points.
- 2) The number two whiskey was Johnny Walker Platinum an 18 yr Old. This one scored a 7.7.
- 3) The third whiskey of the evening was Johnny Walker Blue, the score for this one was 7.6.
- 4) The last whiskey we scored was Johnny Walker Black Label 12 Yr Old. This one scored 7.1.

In the 19th Century a dram of whisky was a staple of life in Scotland. Some became quite widely available, usually through your local grocer's shop. The trouble was that these whiskies weren't always that consistent. The one you enjoyed yesterday might taste completely different tomorrow.

For one young man named John Walker - the proprietor of a grocer's in Kilmarnock - this wasn't good enough. He wanted his customers to enjoy the same quality and flavour time after time after time. So he began to blend them together until he produced a whisky he was happy to put his name to.

All Johnny Walker whiskies are a blend of Single malts and Grain whiskies. The current Master Blender, Jim Beveridge is the custodian of this extraordinary legacy and a unique authority on blending, who calls upon the largest stocks of Single Grain Scotch Whisky and Single Malt Scotch Whisky in the world. He has an intimate understanding not only of the character and traits of each whisky in his care - from the ingredients used to the treatment of the casks - but also how they combine and react when brought together.

This is the passion, creativity and bold vision of the Master Blender who has an unparalleled intuition and proficiency born of years of experience and total dedication to his craft which enables him to build structure, form and meaning into every sip, like an artist composing a masterpiece. More than that, it means he can reproduce it time and again, so that the quality of the whisky experience never deviates from the exceptional standards he demands.

AND THE REST, AS THEY SAY, IS HISTORY.

Thanks to Suzanne for entertaining the DD's and thanks once again to the DD's for getting the D'Stillers home safe and sound.

The March 2nd meeting will be at the home of Lorrette and Pete Shermet.

"

In victory, you deserve Champagne. In defeat you need it

"

- Napoleon Bonaparte

## Cutting for Stone Highly Recommended

By Linda Green - Convenor

n Friday February the 19th, five members of the newly formed Trilogy Book Club met to discuss their first novel "Cutting for Stone" by Abraham Verghese.

Cutting for Stone, the title, originated as a segment of the ancient Greek Hippocratic Oath, but is also the surname of three of the main characters of the story, Dr. Thomas Stone, and his twin sons

tory, Dr. Thomas Stone, and his twin sons
Shiva and Marion whom he physically
abandoned at birth but whose spirit remains
with them throughout the story.



Although it was a long and sometimes intense read, with it's frequent descriptions of various medical issues, it was an enthralling family saga of Africa and America, Doctors and Patients, exile and home.

We had no trouble, and thoroughly enjoyed, discussing the details of the story for the two hours we spent together. We unanimously agreed that it was a Great Book which we would highly recommend to everyone.





And our February winner is

Bob Findlay

with \$128



Our February Greeters...
Liz and Cliff Read

## Our Single Times Define Us

By Robyn Balfour - Convenor

On the 2nd Tuesday of February, six Oscar Members came out to see *Brooklyn*, an enchanting love story very much enjoyed by all.

**BROOKLYN** is set on opposite sides of the Atlantic. John Crowley's Brooklyn tells

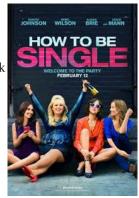


the profoundly moving story of Eilis Lacey, a young
Irish immigrant navigating her way through 1950s
Brooklyn. Lured by the promise of America, Eilis
departs Ireland and the comfort of her mother's home for
the shores of New York City. The initial shackles of
homesickness quickly diminish as a fresh romance sweeps Eilis into the
intoxicating charm of love. But soon, her new vivacity is disrupted by her
past, and Eilis must choose between two countries and the lives that exist
within.

The February 23rd, choice of movie was *How to be* 

Single. HOW TO BE SINGLE is an ensemble comedy that suggests it is not our relationships, but our single times in between, that truly define us. The film will look at relatable issues such as; online dating, the debate about how long to wait before having children, when to get married, blind dating, casual sex and the fear of commitment. It was fun comedy, thoroughly enjoyed by all.

For all Oscar Night Members, just a reminder that we are reverting to just the one movie night, Tuesday, per month. This will be the 2nd Tuesday of each month.



#### MINI HOLIDAY PLANS

The survey results from the last meeting, indicated an interest in two possible trips.

*Orillia: Thurs. June 2 - Sat. June 4* - Stay 2 nights at Casino Rama with concert performance from The Monkees, tour of city, free time to shop downtown and at the Mariposa Market, and boat cruise on Lake Couchiching. \$20 food voucher & \$10 for slots. \$389 twin, \$499 single, \$349 triple/quad - per person.

Montreal/Quebec City: Wed May 25 - Sun. May 29 - Stay four nights at two four- star hotels, 4 full breakfasts, 3 dinners, boat cruise, tour of Montreal and Quebec City, free time & shopping. \$869 twin, \$1099 single, \$829 triple/quad - per person.



All taxes and baggage handling included as well as games and entertainment on board deluxe motor coach.



## Keep an Eye Open for More Activities

By Sandy Cannell - Activities Chair

e have had a wonderful variety of activities planned by the Activities

Committee over the last number of months, keep an eye out for there are more to come.

*Lunch at Allen's* on February 13 at the Milton Centre for the Arts was enjoyed by 25 of our members. The evening featured the music and humour of song writing legends Murray McLauchlan, Cindy Church, Marc Jordan and Ian Thomas.

*Mamma Mia* - Join us for this wonderful upbeat musical featuring the music of Abba. The date is Tuesday, April 26th at 2:00 pm at the Dunfield Theatre in Cambridge. Ticket price is \$41.00 per person. Car pooling can be arranged.

**Rock Around the Clock** show and lunch at the Meadowvale Theatre in Mississauga on Wednesday June 1st at 11:00am. This show is fully booked.

*St Patrick's Day* will be celebrated at Carmen's Dinner Theatre in Hamilton on Thursday March 17 at 11:30am. Included is an Irish Variety show and meal. It is fully booked with 27 people attending.



A big thanks to Anne Marie Stockley for her efforts as the Activities Chair and welcome to Sandy Cannell (shown above) who replaces her.

# Quilting - Focus on Blocks

by Diane Comstock - Convenor

uring our Feb. 1 meeting, Carol Ann and Diane discussed how to top quilt on a small home machine. We discussed different quilting patterns and techniques. Carol Ann took this new knowledge and went home and started to quilt her top she had just finished piecing. We also viewed some videos on creating



blocks using weaving techniques instead of sewing. One of these was a Tumbling Block pattern. Diane created a sample of this and showed it the Feb. 17 Probus meeting.



Due to a family situation, the March meeting of the Piece Makers was held early on Monday, Feb. 29. Five members discussed their favourite quilt blocks and techniques. Ellen showed us the blue and white quilt that she pieced and is currently hand-quilting, Carol Ann brought the project that she top quilted on her home machine – great job Carol Ann! New member Judy demonstrated that quilting is not just bed covers and throws – but can be used to create tote bags, pillows, wall hangings, placemats, etc. New member Wendy brought a book showing piecing and quilting patterns and Diane showed off the pieced blocks of her current project. Our next meeting is April 4 and we are planning an outing on Apr. 29 to the Oakville Quilted Expressions show.

#### Weed on the Menu!

By Catherine Parr - Convenor

Our March restaurant:

THE WORKS, Gourmet Burger Bistro,

190 Main Street East, Milton.

Menus: www.worksburger.com

The full menu along with the lunch menu (note the \$10.97 specialties) will be available at our March meeting for pre-ordering. I will have menus and order forms at each table and ask that you complete them.

Lunch Bunch Banter

The menu is quirky and fun with burger and brisket combinations you would never consider. Vegetarians, not to worry, veggie and portobello mushroom cap patties are among the burger choices. The newest burger on the menu is the "Trudeau Burger - It comes topped with peppers, poutine and a side of weed." I will leave it to you to do your homework on the website to determine what the side of weed is. There will be a test.

# February's Lunch at East Side Mario's









#### Unbelievable Results

By Michael Hooker - Convenor

n absolutely unbelievable result from two of our tastings in February - two tastings had chosen the same wine,
Menage a Trois Red Blend (which was also our winning wine in November 2014), and this wine scored top marks again - in both tastings!

We must be starting to develop our taste for good wines - otherwise this would be too much of a coincidence!

Menage a Trois Red Blend was marked down in February to \$12.95, but is now back to \$17.00 a bottle.

Our February Tasting Results:

#### At Lorrette and Pete Shermet

Theme: Italian wines - Pinot Grigio (whites) and Masi Vinyard (reds)

The reds were the most interesting - Valpolicella, Valpolicella Ripasso, Amarone Classico. They are all made from a blend of 3 grape varieties, Corvina, Molinara, and Rondinella. It is the method of how the wine is produced that make these 3 wines unique and distinctly different.

The Valpolicella is more of an every day wine.

The Valpoicella Ripasso is created by taking some of the fermented wine skins left from the Amarone pressing and adding them to the fermentation - where they impart a rich bold flavour to the wine as well as raising the alcohol content,

The Amarone is made from the same three grape varieties but the grapes are spread out on a sheet and and allowed to dry out 4 - 5 months before crushing, fermenting and pressing. Amarone is aged up to 5 years.

Pete splurged on the reds, particularly the Amarone (the overall winner). but kept the cost per person down by looking for good but inexpensive whites.

The overall winner was Masi Costasera Amarone



Classico Doc. LCBO 317057. Price: \$39.95. Score: 15.1.

#### At Norma and Martin Capper

Theme: Top Picks - from previous Grapenuts tastings.

And the Winner was (surprise and cheers) - Menage a Trois Red Blend (California), LCBO 308007. Score: 17.6.

#### At Gill and Bryan Reynolds

Gill used her formidable imagination to come up with a theme, mamely: Wineries with names starting with "M" (Menage a Trois, Megalomaniac, Magnotta).

Winning wine – also Menage a Trois Red Blend - but with a score of 16.8.

In March our tastings will be hosted by Lorraine Randall, Julie and John Flynn, and Michael Hooker.

# Learn to Play Bid Euchre



If you wish to learn to play Bid Euchre, there will be a teaching session on Thursday March 10th at 1.30 p.m. at Grace Church on Main Street.

If you are an experienced player, please come out and share your knowledge.

Please contact Lorrette Shermat at 905-878-1293 or lorrette@sympatico.ca

"

wash me clean of the weatherstains of cares

Give me wine to

**))** 

- Ralph Waldo Emerson





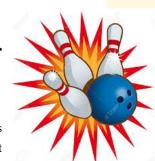


# Lots of Winners Bowling at Champs Again this Year

By Ann Du Pont - Correspondent

e might not be getting any better but we certainly had lots of fun. We are all winners after our two hours of bowling, having great support and encouragement with much enthusiastic

cheering from all participants.





The top team proudly accepted their prizes: Brenda Hicks, Ken Green, Norma Capper, Anna Strachan and Michael Hooker.

High lady was Anna Strachan and high man was Martin Capper. (guess what their prize was?)

Winners at the other end of the scale were Carol Ann & Jim Currie and Team Three: Don Evans, Carol Ann Currie, Nigel Cason, Ellen Crawford and Grace Ricci.

Four additional Probus members joined our 39 bowlers (23 ladies and 16 men) for a great buffet lunch in Champs restaurant right on the premises. The day was such a success that we hope to make it a yearly event.





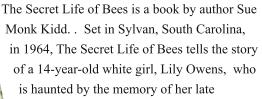


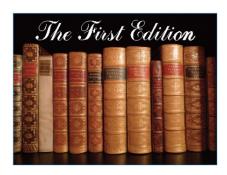


# The Secret Life of Bees Exposed

By Lorrette Shermet - Correspondent

ix members attended the meeting for February held at Lorrette's home.





mother. To escape her lonely life and troubled relationship with her father T-Ray, Lily flees with Rosaleen, her caregiver and friend, to a South Carolina town that holds the secret to her mother's past. Taken in by the intelligent and independent Boatwright sisters, Lily finds solace in their mesmerizing world of beekeeping.

Everyone enjoyed the book and gave it a rating of 7 to 8.

#### TRIP TO POLAND & PRAGUE

By Joanne Millichamp - Correspondent

n September 2016 our Probus Club will be visiting Poland on a 10 night/12 day trip. There will be some wonderful sightseeing on this trip including 2 nights in Warsaw, a visit to see the Black Madonna painting at Czestochowa, 3 nights in Krakow with visits to the Old Town, Market Square, Auschwitz, and the Wieliczka Salt Mine. As well, we will spend 2 nights in Zakopane, a famous resort in the Tatra Mountains. We will visit the national park, nearby villages and enjoy a 2 1/2 hour rafting trip on the Dunajec River on traditional wooden rafts. Then its on to Prague for 3 nights with visits to nearby Brno and all the sights of the city including the Charles Bridge, Prague Castle, St. Vitas Cathedral and many more.

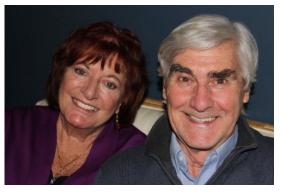


SUE MONK KIDD

All breakfasts are included as well as 3 lunches and 8 dinners, including a special farewell dinner. The cost is \$2,950.00 per person including air (airport departure taxes are extra). There is a single supplement of \$580.00, and a deposit of \$500.00.

Brochures are available at our meetings. For further information, contact: Joanne Millichamp - jmillichamp@hotmail.com - or 289-878-2969.

There's still time to sign up for this amazing trip







#### Dessert Heaven!

By Pete Shermet - Correspondent

here were 23 in attendance and the Noshers started arriving promptly at 5:20 with everything in full swing by 5:35. Wine was opened and we drank with vigour while we solved the worlds problems in our minds eye! The dishes were uncovered and the Noshers began to feast and continue our discussions. Soon it was time for dessert, coffee and tea. Coffee Cloud Cake, Sour Cream Coffee cake, Oatmeal, coconut chocolate chip pecan cookies and Ice cream cake were enjoyed by all!















# Cheque us out!

Please remember to bring your cheque book to all the Probus meetings if you would like to sign-up for any of the activities.

Thank you

# Bunnies Do the Moonwalk - Our Second Walker's Chocolate's Tour

By Pete Shermet - Correspondent

here were originally 20 signed up, we had a few regrets and no shows but 15 of us were there for the tour. We were greeted by staff of Walkers and handed out our tour gear, which we promptly donned!

Darlene, our guide lead us to the working part of the factory and gave us some background info about where cocoa is grown, what part of the plant is harvested to produce chocolate, how it's harvested, dried, and showed us just how small the useable part of the cocoa bean is (the nib). She gave us a bit of history about Walkers Chocolates and explained how it is a family run business with relatively few full time employees. Everything in the factory is pretty well handmade which accounts for their products being a little more expensive than the "big box stores".





They only use pure chocolate in everything but the coloured products as it has to contain a specific concentration of cocoa to be called chocolate otherwise it's referred to as a confection.

The solid and hollow Easter bunnies were being made and once the heated chocolate is poured into the mold, it's closed and rotated by hand initially to distribute the chocolate evenly within the mold (Hollow bunnies). The mold is placed on the "moon walker" a device that mechanically rotates the mold through 360 degrees in all axes for about 20 min. Then they are placed in the cold room to harden.

Once they are stripped from the mold the "flashings" are removed and collected for reuse, Nothing goes to waste. We received a sample to taste and were set free in the shop to buy our Easter Chocolate for the grandchildren!





