

The PROBUS Club of Bradford



November 2017

Issue 80

Management Committee:

President:	Dave Martin
Past President:	Peter Liukaitis Brenda Andrews
Vice President:	Rick Christian
Secretary:	Patricia Dion Eleanor Watt
Treasurer:	Lorna Foti
Social Chair:	Brenda Andrews Dave McMillan
Speakers Chair:	Mark Cannata Dave McMillan
Members Chair:	Deb Liukaitis
Newsletter:	Jayne Greer

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Upcoming Events:

October 27- A Walk with Bev Ferguson on the Bradford Trails. Meet at the Leisure Center at 9:30 am

Nov. 3 – Bid Euchre Tournament, Bondhead United Church

Nov. 12 – Uxbridge Christmas House Tour

Nov. 14 – Monthly General Meeting at St. John's Presbyterian Church. Guest Speaker - Sarah Losier, Nutrition: Our Bodies & Bones

Dec. 12 – Christmas Lunch, Payment of \$25. members \$28. Spouses/Partners Due: Nov. 14



October Meeting Highlights:

President, Dave Martin welcomed all to the meeting

It was announced that those needing a new name tag were to let Deb Liukaitis know. The cost is \$15.

Also, members were informed that audited Financial Statements are available for perusal.

Three guests were welcomed.

Another reminder of offer for health Insurance from Johnson Insurance was given.

Community Events:

Bob Evans - Community Heritage meeting, Oct. 23

Friends of Library - Book Sale this coming weekend- money raised supports programs for teens and children at library

Reading Programs at schools - Brenda Winter asked for volunteers to participate on behalf of Peter Ellis

Snack List for Probus meetings was circulated

Citizen's Police Academy - at Bradford Police Department

Birthday Wishes were extended to Oct. birthdays

Upcoming Social Events presented by Brenda

Bev. Ferguson - walk on Thurs. Oct. 28 at 9:30 at BWG Leisure Centre - Bradford Trails

Oct. 11 – Christmas wreath making at Brenda's

Oct. 12 - Muskoka Trip

Oct. 25 - Movie Evening at 4:00pm with pizza - Galaxy Quest and The Judge at St. John's Church

Nov. 3 - Euchre Tournament at Bond Head United - bring a snack and \$10.00 at 7 pm

Uxbridge Christmas House Tour - Nov. 3rd - details to be arranged

Sign up today for Traditional Christmas dinner- Dec. 12 th - St. Johns

'Come from Away' - next Aug. - deposit due today

Rodeo Lunch Oct. 18th at Lusitano's - Gwen Green arranging

Future Events: Escape Room, Trivia Lunch, Games Night, Computers with Pete

A reminder was given to check Bradford Probus web site for all events and activities.

50/50 Draw - winner today -\$59.00 - was Lorna Foti

Today's snack's compliments of Bev Christian, Colleen Early, Gwen Green and Doris Soule

Next month's snacks to be provided by Leila Lloyd, Nell Pelland, Connie Mackenzie Morgan.

Guest Speaker: George Laidlaw

The Joys of Canadian History.



George Laidlaw, Biologist with the Canadian Government, who has written some ninety-one adult and children's books was introduced by Dave MacMillan.

Salient Points:

George expressed his feeling that most people learn history somewhat by osmosis.

Canadian history, in his opinion, is fascinating - beginning with the Vikings over a 1,000 years ago and the Chinese who were in Cape Breton as early as 1492 as well as the Acadians who were in Nova Scotia in 1700's.

He also spoke of the United Empire Loyalists - 60,000 who remained loyal to Britain - many stories were never fully appreciated as to how they moved to Canada and helped to defend the country.

In George's opinion, Brock was an amazing General with his belief that if you control land then you stay in power.

George shared many anecdotes of why Canadian history is interesting.

He feels:

That the term military intelligence is sometimes an oxymoron ex. Role of Wolfe's honour

That Louis Riel saved Canada in 1870

That the Avro Arrow's destruction was a mystery- Diefenbaker's role in question - why was a serviceable plane destroyed? Was it because the Americans would only allow it to be made in the States?

Margo McNamara thanked George.

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More photos of the Awesome Corn Roast & BBQ at Carmen & Lorna Foti's











Muskoka Tour









RECIPE CORNER

Gord Young's Caesar Salad Dressing

Crush 2-3 cloves of garlic and mix together with:

4 tablespoons of lemon juice

1/2 teaspoon of salt

1/2 teaspoon of pepper

1 teaspoon of oregano

Combine together:

2 eggs

2/3 of a cup of parmesan cheese

2/3 of a cup of canola oil

Add this mixture to the garlic mixture and blend well, whisking if possible.

Store in the fridge in a closed container.

Shake well before using.

Pour over romaine, croutons and enjoy.



*The next PROBUS Club of Bradford newsletter will come your way on
November 28, 2017
Jayne Greer, Editor*