

PROBUS CLUB OF AJAX MONTHLY NEWSLETTER



PROBUS Club of Ajax, Club # 82 Ajax, Ontario

Vol 23 Issue 10

October, 15, 2020

All PROBUS Club of Ajax In Person General Meetings are CANCELLED UNTIL FURTHER NOTICE

President:
Joyce Starkman

Past-President:
Reg Lawrance

Treasurer:
John Clark

Secretary:
Julie Mathewson

Social:
Shirlie Van Putten

Membership:
Tom Rosebush

Speakers:
Barbara Provis

House:
Jane Wilson

Website:
Maureen McVarish

Newsletter:
Barb Squires

Interest Groups:
N. Hobart

Member at Large:
Gail Tays

President's Message



It seems impossible to believe that the summer is behind us now as is Thanksgiving. I really enjoyed the warm weather and sunshine this past summer which brought lots of animals and birds through my backyard. There was so much activity that my neighbour coined our yards "Pooh's 100 acre woods".

Among the critters were the usual squirrels, raccoons, skunks, rabbits and chipmunks. On a few occasions I was lucky enough to see my favourite visitor; an Opossum. I think these animals are so unique with their white heart shaped face and pink feet, nose and tail. They have the distinction of being the only marsupials found north of Mexico.

Many birds visited my garden including Cardinals, Chickadees, Blue Jays, Goldfinches, Cedar Waxwings, Hummingbirds and Downy Woodpeckers to name a few. For the first time in years I had several sightings of Northern Flickers. Also not seen for a while; beautiful, graceful Monarch Butterflies fluttering about. I know there was some concern they were facing extinction, but gratefully not yet.

And that was the summer. Now we're into the fall with its' many colourful trees. Enjoy the colours while they last. Above all take care and stay safe.

Joyce

AJAX PROBUS GENERAL MEMBERSHIP MEETING VIA ZOOM

On Wednesday, November 4th at 10:00am your Management Committee has scheduled a "practice" General Membership meeting using ZOOM. If this meeting is successful, we will schedule a speaker for our next meeting. To access ZOOM for the "practice" meeting, please refer to the instructions listed on page #2 of this Newsletter. See you on November 4th.

(Use Control Click for Links)

ZOOM INFORMATION

You do not need to download the ZOOM software to use the service. If you go to your internet browser (like Google) and go to website www.zoom.us look at the top right corner of the screen that opens up and you will see a button to click that says JOIN A MEETING. (Use Control Click for Links)

The diagram below appears



You can then enter the meeting ID number sent to you by the host, Tom Rosebush in an email, and click JOIN. If there was a password also sent to you, enter it on the next page that opens up.

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MEMBERSHIP

Normally, the PROBUS Club of Ajax would be collecting the 2020/2021 Membership Fee during the months of July and August. However, this year is far from normal, so at our Management meeting held on June 26, 2020 via ZOOM, a motion to suspend membership fees until July, 2021 was passed, therefore, all 2019/2020 members are automatically members until July, 2021, when once again we will be asking you to renew your membership.

Our current membership count is 212. Once again we ask if you have changed your "email, phone number or residence address" you inform us via email to tom.rosebush@gmail.com or by phone to 437 981-6719.

Stay safe until we can meet safely once again.



Tom, Membership Coordinator

MEMBERS CORNER

November 11th is Remembrance Day

If you remember stories from **WWII** about yourself or your family, please share them with us for the **November edition of the newsletter**. Pictures are also welcome. (probusnewseditor@gmail.com)

Here is a very short for instance:

My memories are pretty vague but this is one of the things I do remember when I was in the UK as a child. While playing in front of my Grandparents' house one day in 1945, a taxi pulled up and a man in uniform got out. He said 'Hello Barbara' and I ran away because I had been told never talk to strange men. That strange man was my Dad who had been overseas for three years. (*Barb Squires*)



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On Thursday I went to Nature's Bounty apple orchard with my sister (it was her birthday). This is such a lovely spot and we had a great time. The orchard is only open for September and October and then they close down but there is still time for folks to have a visit. Pick your own apples from an amazing variety. \$25 for a mixture of apples, McIntosh, Spy, Royal Gala, Blondie and for the Honey Crisp \$35.00. The bags are about 10 to 15 lbs. Then you can visit the farm and see the sheep and Llama (feed them apples), go in the corn maze and enjoy a lovely day in the country.

Nature's Bounty is on concession #2, south of Port Perry so go up Hwy 12, and turn left where the sign points to Ocala winery on one side and Golfer's Dream course on the other. We enjoyed ourselves so much and it was very uplifting for the spirit when all you hear about is doom and gloom relating to Covid19.

Now I have to make a lot of apple pies while the apples are still nice and fresh! (*Barb Provis*)



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Each month our membership continues to grow. The Ajax PROBUS Management Team would like to thank you for joining our club.

Please welcome your new fellow member: **Danielle Flynn**



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Below are recipes from two of the Management Team:

CAESAR SALAD (serves four)

(John Clark)

This recipe is a combination of ingredients supplied to me many years ago from Barberian's Restaurant in Toronto and Morton's Steakhouse in New York City.

Ingredients:

- 2 Garlic cloves
- 1 liberal dash of tabasco sauce
- 2 liberal dashes of Worcester sauce
- 1 teaspoon of powdered prepared mustard
- 1 egg (yolk only)
- 1 teaspoon of concentrated lemon juice
- 2 tablespoons of vinegar
- 4 tablespoons of olive oil
- 1 head of romaine lettuce
- Croutons, parmesan cheese and bacon bits



Instructions:

In bottom of salad bowl (a large wooden bowl is best), crush garlic cloves and add the seven next ingredients. Mix thoroughly with a fork until fully blended. Wash romaine lettuce, break it into small pieces, drain and pat dry. Just before serving add lettuce to sauce in bowl and add croutons, parmesan cheese and bacon bits (be generous with these ingredients). Toss thoroughly and serve. I do not add anchovies but if you like them, add a few on top. For eight people just double the ingredients.

My family has been enjoying this salad for many years and we still serve it at family gatherings today.

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REFRIGERATOR BREAD AND BUTTER PICKLES

(Maureen McVarish)

A wonderful, simple recipe for homemade refrigerator Bread and Butter Pickles. No canning equipment required! Just prepare and pop in the fridge!

Ingredients

- 5½ cups about 1½ pounds thinly sliced (about ¼-inch) pickling cucumbers or any solid non-seedy cucumbers such as English cucumbers.
- 1½ tablespoons kosher salt
- 1 cup thinly sliced sweet onion
- 1 cup granulated sugar
- 1 cup white vinegar
- ½ cup apple cider vinegar
- ¼ cup light brown sugar
- 1½ teaspoons mustard seeds
- ½ teaspoon celery seeds
- 1/8 teaspoon ground turmeric



Directions

1. Combine cucumbers and salt in a large, shallow bowl; cover and chill 1½ hours. Move cucumbers into a colander and rinse thoroughly under cold water. Drain well, and return cucumbers to bowl. Add onion to the bowl and toss with the cucumbers.
2. Combine the granulated sugar, white vinegar, apple cider vinegar, brown sugar, mustard seeds, celery seeds and ground turmeric in a medium saucepan; bring to a simmer over medium heat, stirring until the sugar dissolves.
3. Pour the hot vinegar mixture over cucumber mixture; let stand at room temperature 1 hour. Cover and refrigerate 24 hours. Store in an airtight containers in refrigerator up to 1 month. (Or share with family and friends and make more!)



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All Interest Group gatherings are cancelled until further notice.

AJAX PROBUS INTEREST GROUPS

Interest Groups Coordinator: Nancy Hobart			
RODEO (Ladies Lunch)	Dawn Thornton	Dining Out	Carol Breen
Bridge	Harvey Brodhecker	Cribbage	Reg Lawrance
Golf	Marcia Everitt Durham West	Breakfast Club	Julie Mathewson
Euchre/Scrabble	Julie Mathewson	Book Club	Bernie Rosebush
Billiards	Don Vorhees Pickering PROBUS	Movie Club	Nancy Hobart
Walking Club	Ron Mitchell & Maureen McVarish		

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PROBUS RODEO GROUP

Hello Everyone, Just a reminder that for now RODEO Club is on hold. Hopefully in the not so distant future we will meet again on the third Wednesday of the month to enjoy a luncheon get-together.

Take care, Dawn



Below is a recipe from one of the ladies

Salmon casserole

(if you like tuna more it is just as good.)

- 1 small can of salmon
- 1 tin of peas
- 1 can of cream of mushroom or celery soup
- Potato chips
- Milk

Method

Drain salmon and mince it all up in a casserole dish. Drain the pea juice in a pot. Divide the peas evenly between the pot and the casserole dish. Peas in the pot can be served with the casserole. Add the soup to the dish. Add 1/2cup of milk and stir. Crush 1cup + potato chips and add to casserole. Break a cup of chips into bigger pieces and cover the casserole. Bake at 350 degrees for 35 to 40 min.

Sandra Armour

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BREAKFAST CLUB

(Julie)



Egg yolks are one of the few foods that are a naturally good source of Vitamin D.

A large egg contains only 70 calories and 5 grams of fat. The yolk and the white each contain about 3 grams of high quality protein.

Yolk colour depends on the diet of the hen.

An average hen lays 300 to 325 eggs a year. To produce one egg, it takes a hen 24-26 hours. As a hen grows older she produces larger eggs with thinner shells.

To tell if an egg is raw or hard-cooked, spin it! If the egg spins easily, it's hard-cooked, but if it wobbles, it's raw.

You can see how old your eggs are by testing their buoyancy. If the egg floats, it's old; if it remains on the bottom, the egg is usually fresh.

If an egg is accidentally dropped on the floor, sprinkle it heavily with salt for easy clean up.

Eggs age more in one day at room temperature than in one week in the fridge.

Brown eggs are more expensive than white but not because they're healthier. Hens that lay brown eggs are physically bigger breeds than the white-egg-laying chickens. Because bigger hens need more food, farmers have to spend more on feed.

For more interesting facts visit www.thinkegg.com and www.eatthis.com/eggfacts/.

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A	B	C	D	E	F
G	H	I	J	K	L
M	N	O	P	Q	R
S	T	U	V	W	X
	Y	Z			

EUCHRE AND SCRABBLE

Have you been missing your card games? Here are two sites to try out that allow you to play cards and other games with your friends or against a virtual player; [Trickster Cards](#) and [Euchre 3D - Apps on Google Play](#)

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PROBUS BOOK CLUB

The Book Club **usually** meets on the fourth Wednesday of each month at St. Paul's United Church, 65 King's Crescent, at 1:30 p.m.



During Covid19, of course, we are **not** meeting!!!

However, when normalcy returns we shall continue our very interesting discussions on chosen book titles.

Interested in reading, discussion, fun and fellowship, we welcome you to join our group. In the meantime, book suggestions you may wish to enjoy:

Book Suggestions:

“**The Chessmen**” by Peter May (3rd novel in the trilogy)

“**The German Heiress**” by Anita Scott (historical novel, suggested by Dawn Thornton)

Memories: A seasonal ‘Memory Work’ poem from elementary school: maybe you memorized it too!

INDIAN SUMMER

(William Wilfred Campbell)

Along the line of smoky hills
The crimson forest stands,
And all the day the blue-jay calls
Throughout the autumn lands.
Now by the brook the maple tree
With all its glory spread,
And all the sumachs on the hills
Have turned their green to red.
Now by great marshes wrapt in mist,
Or past some river's mouth,
Throughout the long, still autumn day
Wild birds are flying south.

KEEP SMILING!! It may be your umbrella on life's rainy days.

For more information call or e-mail Bernie Rosebush at
905-426-1598 or bernie.rosebush@gmail.com

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PROBUS GOLF

Golfers are determined to stretch the season until the snow flies. We are enjoying the beautiful colours at Hawthorne Valley right now. If you would like to be added to the list contact Marcia Everitt at marciaeveritt@yahoo.ca



MOVIE CLUB



Just to let you know the movies are on hold. Here is some trivia to keep you busy till we can get together.

Nancy

OSCAR TRIVIA

1. Where was the very first academy awards presentation held?
2. Which actor/actress has received the most total Oscar nominations?
3. What was the longest movie to win the Oscar for best picture?
4. Who is the oldest actor/actress to ever win an Oscar?
5. Which actor/actress has the most total nominations without a win?

(answers on last page)

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BRIDGE AND COVID-19



When your partner opens 2 diamonds, hearts or spades, they have shown a weak hand 6 to 10 high card points (HCP) and a suit of 6 cards including two of the top three honours or 3 of the top five honours. This is called a “weak two” bid. If you as responder respond to partners bid by bidding another suit you are forcing partner to bid again. (You are NOT rescuing them.) If you as responder bid 2 NT you are asking partner (who opened 2 diamonds, hearts or spades) to bid a suit other than the one they opened two of the suit in which they have an ace or a king. If partner does not have an outside ace or king they should rebid their suit that they opened at the 2 level.

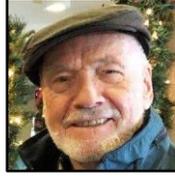
As a rule of thumb, I as responder do not respond to weak two bids unless I have 15 or more points (HCP). There are more elaborate responses to a weak two bid. For example Rolly and I use a convention called “Ogust”. The value of this convention is that it allows you to open a weak hand of 6 to 10 high card points (HCP) and a suit of 6 cards BUT does not require the limitation of including two of the top three honours or 3 of the top five honours. This creates more havoc for the opposition. It also gives you an opportunity to rescue your partner.

Harvey Brodhecker



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CARL'S CORNER



*Carl Mabee
President (2013-2014)*



MEMORIES

*My eyes turn back to see
the past so dear to me.
The large grey farm at tapping time
the fields all green just in
their prime.*

*The big white house stands out alone
The creek throws up a frothy foam.
Come summer the trees have coats
of green and over the hill the
sheep are seen.*

*The cows come in it's time to
milk and the small calf's hide shines like silk.*

*But summer departs and fall sets in
apples are plucked and put in a bin.*

*The fields are ripe with
golden grain.*

*The binder comes up the
crooked lane.*

All the harvest goes into the barn.

*The plow is working once more
On the farm.*

A TRIP DOWN MEMORY LANE



West Ben, July 28, 2017



Seguin Tour, October, 2013

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The following is taken from the letter posted on our website:

If you think you may be sick with symptoms of COVID-19, we suggest you call:

**Telehealth Ontario at 1-866-797-0000 or
Durham Health Connection at 1-800-841-2729**

For more information about COVID-19 check out:

Durham Public Health Link: durham.ca click COVID-19

Ontario Government Link: covid-19.ontario.ca

DO YOU THINK IT IS TRUE WHAT THEY SAY – THAT PETS LOOK LIKE THEIR OWNERS??



Gail



Charlie



Kwatili



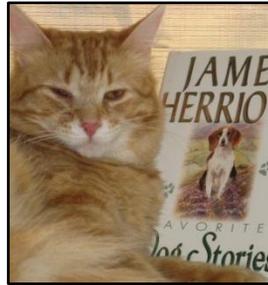
Joyce



Jane



Maggie



Sara



Maureen



Barbara



Buster



Mitsey



Reg

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Thanksgiving, October 12th



Halloween, October 31st

RECREATION CENTRE NEWS

Seniors Centre Without Walls: October 2020 Program Calendar | Space is limited.

Monday	Tuesday	Wednesday	Thursday	Friday
12 Thanksgiving Day No programs	13 1:30 p.m. Challenge Accepted: Entertainment Trivia	14 1:30 p.m. Information Highway: Guest Speaker – Sam Demma	15 1:30 p.m. Challenge Accepted: You Be the Judge	16 10 a.m. Information Highway: Short Stories by Durham Storytellers
19 1:30 p.m. Information Highway: Book Chat – Choice Reads for the Fall	20 1:30 p.m. Challenge Accepted: Fact or Fiction	21 1:30 p.m. Information Highway: Guest Speaker – Royal Botanical Gardens	22 1:30 p.m. Information Highway: Local History Talk	23 10 a.m. Fit or Fun: Fit – Exercise
26 1:30 p.m. Information Highway: Biographies	27 1:30 p.m. Fit or Fun: Fun – Finish the Line	28 1:30 p.m. Information Highway: Guest Speaker – TD Bank	29 1:30 p.m. Information Highway: Screen Time Halloween	30 10 a.m. Information Highway: Short Stories by Durham Storytellers

Let's get connected

1. Dial 1-866-279-1594
2. Enter the 6-digit PASSCODE 401402 then press #
3. Record your name or just stay on the line then press #

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Keep busy with our Craft Crate. Unleash your creativity with free monthly craft projects that include step-by-step instructions & all supplies.

Register for your pick-up time now! Quantities are limited. Find out more ajax.ca/55plus

Octobers Craft Crate; Acrylic Painting – Owl



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AJAX COMMUNITY AWARDS

The Town of Ajax is asking for nominations for the Ajax Community Awards. The Awards are given to an outstanding Volunteer who helped grow the roots of the Ajax Community. There are over 15 Award categories including "Ajax Senior of the Year Award". The nomination deadline is Friday, November 6, 2020. For more information, contact the Volunteer Management Coordinator at (905) 619-2529 Extension #7271.

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LIBRARY NEWS

All Library Branches: Main, Audley and McLean reopened on September 22nd from Tuesdays to Saturdays only: 9:30am to 7:00pm. Changes have been made to make visitors and staff safe. The following services will be offered:

Browsing, Borrowing, Computer Access and Study Space and Dropbox Returns.

For further information, call (905) 683-4000 or visit libraryinfo@ajaxlibrary.ca

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- ◆ Did you know that dolphins are so smart that within a few weeks of captivity, they can train people to stand on the very edge of the pool and throw them fish?
 - ◆ My therapist says I have a preoccupation with vengeance. We'll see about that.
 - ◆ I think my neighbor is stalking me as she's been googling my name on her computer. I saw it through my telescope last night.

Answers to Oscar Trivia – on page 9

1. Roosevelt hotel
2. Meryl Streep
3. Gone With The Wind
4. Christopher Plummer
5. Peter O'Toole

For information on other PROBUS Clubs in Canada go to www.probus.org. Our Ajax PROBUS website: www.ajaxprobus.com
Many thanks for those who sent in items for this issue.
Comments and items are appreciated including photos of Club events. Please send to probusnewseditor@gmail.com