



4th Annual Car Rally



LADIES & GENTLEMEN – START YOUR ENGINES

Seventy members had a great time participating in our 4th annual car rally on Thursday September 29th. Despite a rainy forecast, which would really have been in keeping with our car rally tradition, it was a dry day with only a few sprinkles towards the end of the rally.

We started at the Lions Centre in Cobourg and approximately 2 hours later ended at the Legion in Grafton where we enjoyed a delicious roast beef lunch. The route took us through many small towns and villages as well as picturesque rolling countryside.



And they're off !!
Lois & Ron Frizzell in
Willy & Rosalie
Jakobi's car at the
starting point



Don Newington
explaining the very
complicated rules of
scoring. It's his way
or the highway!
A special thanks to
Don and to Barry
McMahon for
organizing the rally
and for coming up
with the challenging
clues.



Winners for Best Dressed – The Cheerleading Ladies:
Janet Tedford, Anita Cotter, Dianne Mowat and Luci
Hornell who also entertained us with a great song.



Two teams tied for 1st place in the rally.
Team 1 from left to right Michele Duval-Lane, Elaine
Simmons, Lorna Turner, Steve Snell.
Team 2, George Grimes, Russ & Eileen Mountain and
Brian & Elsie Board. They'll each take a turn dusting
the trophy during the year.

MORE CAR RALLY PICTURES



Runners Up for Best Dressed – “The Mad Hatters”
Sam & Pat Rawson and Carolyn & Ray Williams



A convenient pit stop along the way



Frank Griffin, Joan Bebee and other members at the starting point showing their absolute amazement that it's not raining!



When's lunch? Brian & Elsie Board, Russ Mountain, Diane Mowat, Betsy Wright, Anita Cotter, Janet Tedford, Joyce Ferguson, Marilyn Dunne and George Grimes

SOME HOCKEY HISTORY

The speaker at our September 22 meeting was Jim Morrison, a former professional ice hockey player.

In 1951 at the age of 20 Jim began his NHL career as a defenceman with the Boston Bruins. He was traded in 1952 to the Toronto Maple Leafs where he played for the next seven seasons.

In 1958 Jim was traded back to Boston for Allan Stanley. Jim played 704 NHL games during his illustrious career which included playing in the All Star games in 1955, 1956 and 1957. Jim then went on to play in the AHL racking up an amazing 1,425 games in professional hockey. His career then took him into scouting for Boston and then coaching for several years in the Ontario Junior Hockey league with Kitchener and Kingston.



Jim entertained us with many amusing stories about his life in professional hockey. Jim and his wife now live in Port Hope where he enjoys a friendly game of golf.



Jim Morrison being thanked by Sam Rawson

APPIES & DRINKS

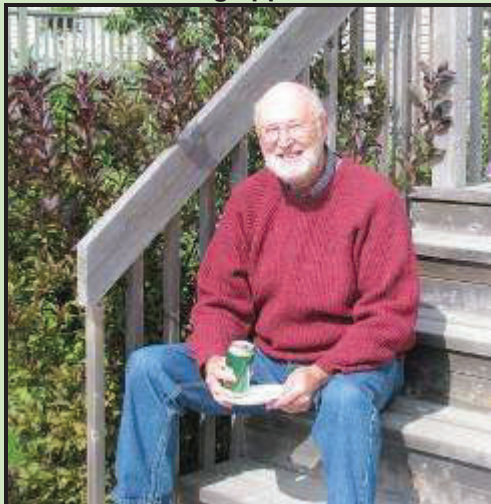
Gayl and Larry Squire hosted the Appies and Drinks event on Friday September 16. The warmth of their hospitality was matched by the warmth of the sun on a beautiful late summer afternoon. We were able to enjoy the fabulous sunshine in Larry & Gayl's back yard while feasting on the delicious goodies and quenching our thirst with wonderful cool drinks.



Joyce Prince coming outside to join Rosalie Jakobi, Elaine Simmons and Marilyn Dunne in the sunshine



Our host - "farmer" Larry Squire showing off his amazing apple trees



Dave Strong enjoying some rays

LUNCH BUNCH

Following the September 29th meeting, the Lunch Bunch met at John's Junction in Cobourg. Despite the slow service, the food was wonderful and well worth waiting for.



Patiently waiting for their lunch - Ray Williams, Anthony Skinner, Elaine Simmons, Carol Patterson and Carolyn Williams



Envious looks from John Ferguson and Garry Curtis as Cliff Donaghue finally gets his burger. Keep your eyes on your fries Cliff!

A thought for the day ..

Four things you can't recover:

The stone.....after the throw..

The word.....after it's said.

The occasion.....after it's missed.

The time.....after it's gone.

WELCOME TWO NEW MEMBERS



Carol Patterson

I am originally from Baltimore Maryland. I lived the last 40 years in Lewiston New York. I have just recently moved here with Anthony Skinner having recently received my Permanent Canadian Residency after patiently waiting for 18 months. I am a retired teacher in Health and Physical Education and have been Involved for years with the sport of lacrosse. I had the privilege of being Canada's first women's National Coach in Field Lacrosse. I am looking forward to enjoying my life with Anthony here in Port Hope.



Rev. Lesley Barclay

I am a native Scot, born and raised in Aberdeen Scotland. My family immigrated to Canada when I was nine years of age, young enough to lose my accent but old enough to have absorbed Scottish culture. I am a divorced mother of one daughter. I am a retired Anglican priest presently serving as an interim at St. Paul's Perrytown. I have a keen interest in church history especially in the development of spirituality in the British Isles. Within that area of history, I became entranced with Celtic spirituality and because of that interest volunteered for eight weeks with the Iona Community in Scotland. I have visited Scotland many times both to connect with family and spend time delving into the history of my native land. I have traveled extensively and have escorted tours to Israel and to Celtic sights in Scotland and England. I have an inquisitive mind and a keen sense of humour. My interests include reading, movies, theatre, travel and I serve on some boards in the community.

50 - 50 WINNER

September 22

Luci Hornell won \$46!!

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Oct/Nov Crews
CATERERS

October 13

Captain
Helpers

Marilynn Dunne
Dave Strong
Sam Rawson
Pat Rawson

October 27

Captain
Helpers

Lois Meadows
Marion Griffin
Frank Griffin
June Lentir

November 10

Captain
Helpers

Steve Snell
Dorothy Giddings
Pat Clarke
June Lentir

GREETERS

October 13

George Grimes and
Suzanne Finnie

October 27

Sam & Pat Rawson

November 10

Linda Goldie and
Hugh Parker

Keep Smiling



*As you slide down the banister of life,
may the splinters never point the wrong way.*

*My mind works like lightning – one brilliant
flash and it's gone.*

*I hate sex in the movies. Tried it once – the
seat folded up, the drink spilled and that ice –
well it really chilled the mood.*

UPCOMING EVENTS...

APPIES & DRINKS

Friday October 21 at Lois and Verne Meadows home, 15 Ramsey Road, Port Hope from 2 p.m. to 6 p.m. Max: 30. Bring your own glass.

Friday November 18 at Sheila and Jim Scherer's home. 59 Jiggins Court from 1:30 p.m. to 5:30 p.m. Max 40. Bring your own glass.

October 27



Halloween Costume Day!
Wear your favourite spooky costume to the meeting today. Prizes for the best male and best female costume.

December 15

Yes, it's almost that time again!
Mark the date for the **CHRISTMAS LUNCH**.
Details to follow.



UPCOMING SPEAKERS

October 13:

Constable Marino of the Port Hope Police Service will speak to us about senior safety and identity theft.



October 27:



Steve Snell and Eileen Mountain will speak about traveling in Portugal.

ONGOING EVENTS & contacts

PUB NITE

Join us for dinner, conversation & drinks.
Last Tuesday of the month
6:00 PM at the Beamish House
Coordinator: George Grimes 905-885-1594

APPIES & DRINKS

Bring an appetizer and your own drinks
Coordinator: Marilynn Dunne 905-786-2549

EUCHRE

Every 2nd Tuesday from 1.30 p.m. to 3.30 p.m. at Ruth Clarke Senior Centre, 81 Mill Street
Coordinator: Lois Meadows 905-885-6715

LUNCH BUNCH

After the last meeting of the month.
Coordinator: Maggie Colborne 905-885-1722

BOWLING

1st Monday of the month starting October 3rd at Northumberland Mall Bowling Alley
Coordinator: Georgina & Bryan Rose 905-797-3415

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Halloween Trivia

Halloween developed from an ancient pagan festival celebrated by Celtic people over 2,000 years ago in the area that is now the United Kingdom, Ireland and northwestern France. The festival was called *Samhain*, which means “summer’s end”. The festival marked the beginning of the dark winter season and was celebrated around November 1. In the 800’s, the Christian church established a new holiday on this date - *All Saints’ Day*. *All Saints’ Day* was also called *All Hallows’- Hallow* means *saint*, or one *who is holy*. The evening before *All Hallows’* was known as *All Hallows’ Eve*, or as it came to be abbreviated, *All Hallow e’en*. This name was eventually shortened to *Halloween*.

As for the origin of the Jack-o-Lantern, Irish children used to carve out potatoes or turnips and light them for their Halloween gatherings. They commemorated Jack, a shifty Irish villain so wicked that neither God nor the Devil wanted him. Rejected by both the sacred and profane, he wandered the world endlessly looking for a place to rest, his only warmth a glittering candle in a rotten turnip. Irish immigrants to North America used the native pumpkin, which they found to be readily available and much larger, making them easier to carve than turnips.

The custom of trick-or-treating appears to have several origins. During Samhain, the Druids believed that the dead would play tricks on mankind and cause panic and destruction. They had to be appeased, so country folk would give the Druids food as they visited their homes.

It was once common for people to leave food out on a table as a treat for spirits believed to be about on Halloween. In England, people went house-to-house *souling* – that is, asking for small breads called *soul cakes* in exchange for prayers. In some areas of the United Kingdom and Ireland people went *mumming* (parading in masks) on many holidays, including Halloween.

Halloween is one of the world’s oldest holidays which is still celebrated in several countries around the world. Halloween was once a frightening and superstitious time of year but is now celebrated with trick-or-treating, costume parties and fun for all ages.



There’s a chill in the air so here’s a couple of recipes for delicious autumn soups. Each recipe serves 6.

Curried Squash Soup

1 small butternut squash (4 cups)
2 tbsp butter
2 cups chicken stock
1 large onion, chopped
1 tbsp flour
1 apple or pear, diced
¼ tsp ground coriander
1 tsp curry powder
¾ cup milk
Plain yogurt

- Peel squash, remove seeds and cut into cubes
- Melt butter in large saucepan over medium heat
- Add onion and cook 3 minutes until soft
- Stir in flour, gradually add chicken stock
- Add squash, apple, curry powder and coriander and bring to boil
- Reduce heat, cover and simmer 10 minutes or until squash and apple are soft
- Transfer to food processor or blender and process until smooth
- Return to saucepan, stir in milk, cook over medium heat stirring until heated
- Season to taste with salt and pepper
- Garnish bowls of soup with swirl of yogurt

Pumpkin Soup

2 tbsp butter
¼ cup chopped green pepper
2 tbsp chopped onion
1 large sprig of parsley, chopped
1/8 tsp dried thyme leaves
1 bay leaf
1 cup canned tomatoes
1 can (14oz/398 ml) pumpkin (veg type, not pie filling)
2 cups chicken stock
1 tbsp flour
1 cup milk or half & half cream
1 tsp salt, 1/8 tsp pepper

- Melt butter in large saucepan and add green pepper, onion, parsley, thyme and bay leaf
- Cook 5 minutes
- Add tomatoes, pumpkin and chicken stock
- Cover and simmer for 30 minutes stirring occasionally
- Puree in blender or food processor
- Blend together flour and milk and gradually stir into soup
- Add salt and pepper and cook stirring frequently until mixture boils and thickens.