



in TOUCH



Probus Club of Colborne

February 2016

Box 865, Colborne Ontario K0K 1S0
FOUNDED 2003

PROBUS CANADA WEBSITE www.probus.org
Check us out at www.probusnorthumberland.com

Meetings are held on the first and third Wednesdays of each month from September through June at the Keeler Centre in Colborne

(Unless otherwise designated by the current executive)

2015-16 Executive

President	Anja Guignon
Vice President	Gord McArthur Bob McNutt
Secretary	Louise Blackshaw
Treasurer	Alan Cullum
Past-President	Martin Blackshaw

Committees

Greeters	Louise McNutt Bob McNutt
Speakers	Judi Eakins
Membership	Alan Cullum
Membership Drive	Shirley Ross Bonnie Hilliard
Coming events	Bonnie Hilliard
Sunshine	Diane Dycke
Bowling	Gord McArthur
Set-up	Al Mackie
Liaison	Dorothy McKinney
Christmas, Anniversary Luncheon and Picnic	Martin Blackshaw Louise Blackshaw
Theater	Gord McArthur Carol McArthur
Car Rally	Graham Norcutt & Friends
In Touch Editor	Louise McNutt

From the President's Perch



Hi everyone.

February was another good month for Probus.

Good speakers, good meetings, spring is on the horizon.

Thank you to all of you faithful people that make this possible.

We continue to keep our attention on council as they decide whether to charge for our meeting space, yet we know it will not increase our payments.

Easter is early this year, so I wish you all a Happy Easter and look forward to our next meeting.

You're President

Anja

HAPPY SPRING

(I HOPE IT COMES SOON)

February 3, 2016: COLBORNE PROBUS MEETING

25 members were at this meeting.

GIVE YOURSELF A GOOD SHAKE TO WAKE UP EVERY MORNING

Judi Eakins introduced our speaker: Leslie Page, an author, and a pilot.

LIFE IS TOO SHORT TO BE A PASSENGER

(This could mean a passenger in a plane or a passenger in life.)



Thank you, Leslie for being such a great speaker.



You can go to www.couragetosoar.com if you would like to know more about Leslie.

An **Executive Meeting** will be held Monday February 8th, 2016 to discuss the cost of using the room at the Keeler Centre. \$28.75 is a possible amount. The official report will be given at the next meeting.

Our Share the Wealth winner was Bob McNutt - \$18.00.

February 17th, 2016: COLBORNE PROBUS MEETING

23 members were at this meeting.

Judi Eakins introduced our speaker today, Darren Lawson.

Darren is a Chef. He was here to give us a Cooking Lesson.

He showed us a great recipe for "Wild Mushroom Bruschetta".



The moment we all wait for:
Share the Wealth Draw.

Darren Lawson can be reached at 905-344-7095.
He is an excellent cook as well as an entertainer.

Executive Meeting:

The Keeler Centre Room will be \$28.75 when it starts. Shirley Ross will keep us up to date on this.

Speakers will be given an Apple Sculpture from Holseltons.

If needed, the person who is getting the speakers will have available \$200.

Our Share the Wealth winner was Judi Eakins - \$16.00.

From the Bowling Lanes

Ten enthusiastic and fun loving members got together for our first bowling outing, this season. We were fortunate to have two new members joining us; Louise McNutt, and her close friend "Fred", as well as Graham Norcutt.

David Millar (344/172) was our top bowler, closely followed by Martin Blackshaw (280/140), Louise Blackshaw (270/135). We played just two games but enjoyed lots of humour throughout the morning.

Our next outing will be February 24, 2016 starting at 10:00 am. Looking forward to seeing some new faces.

Respectfully submitted
Gord McArthur

Fun and Laughter. Oh yeah, that's what fellow Probians had on Wednesday February 24th despite the wet rain and snowy conditions.

8 members had a great time. High Game: Martin Blackshaw (177) Second High: Bob McNutt (153) High Double: Martin Blackshaw (316) Second High: Bob McNutt (271)

Next bowling date is MARCH 23rd.

Yours truly,
Bob McNutt

Speakers for March: from Judi

Knowing Judi, as we all do, I am sure they will be great speakers.

Upcoming Events:

Saturday, April 2nd, 2016... 9:30 to 2:00 pm... Northumberland Diabetes Expo. @ the Lions Club Cobourg Community Centre. Gifts for the 1st 100 people.

Live theatre at Capital Theatre Port Hope is Secret Garden which opens next Friday February 26 to March 6th. It should be good.

The Loft at Harden & Huyse Cafe at 201 Division St Upstairs. Friday Feb 26, at 2 and 7 Feb 27th at 2 only. Florence and the Uffize Galley.

Lots of live theatre at The Loft . wwwtheloft@hardencafe

Victoria Hall - Al Briscoe with his Sweetwater Band will be playing May 8 at 2 p.m.

May 14th Carroll Baker and Baker Street Band will be at the Cobourg Community Centre. It will be a big concert. Al Briscoe will be on Steel Guitar. This is a fundraiser St. Michael's Church Restoration fund.

February in Touch Deadline – March 23rd, 2016

Email address for 2015/16 editor is: mcnuttl@bell.net

Corrections:

January 6th Share the Wealth winner was Sheila Klaassen \$20

January 20th Share the Wealth winner was Carol McArthur \$20

Here's a little "heads up" for those of you who haven't hit the big "70" ... and for you that have ACHIEVED that special # hang TOUGH !!!

At the root of every gray hair there is a dead brain cell. Someone had to remind me. So I'm reminding you, too.

Don't laugh..... It is all true!

Perks of reaching 70 & beyond!

1. Kidnappers are not very interested in you.
2. In a hostage situation, you are likely to be released first.
3. No one expects you to run anywhere.
4. People call at 9 PM (or 9 AM) and ask, 'Did I wake you?'
5. People no longer view you as a hypochondriac.
6. There is nothing left to learn the hard way.

More to come with the next Newsletter. Have a GREAT life.

Darrin Lawson's Recipe for:

WILD MUSHROOM BRUSCHETTA

1 ½ cup button mushrooms (chopped into small pieces)
1 ½ cup cremini mushrooms (chopped into small pieces)
1 ½ cup oyster mushrooms (chopped into small pieces)
½ cup diced bacon
½ tsp. garlic powder
¼ tsp. dried thyme
½ cup white wine
A couple of pinches of black pepper
¼ pound salted butter
½ cup parmesan cheese
½ cup diced green onion

Directions:

On med-high heat in non-stick fry pan cook bacon until crisp (don't drain the fat) – add all mushrooms, green onion and spices. Cook until mushrooms are fully cooked. Once mushrooms are fully cooked add white wine and reduce in half (may take a few minutes). Reduce heat to low and add in butter and parmesan cheese – stir until well combined and serve.

Serve on your favorite crostini or cracker!

Darrin's add-on notes:

This can be frozen, without the butter. Add the butter when reheating.

Coacher Salt is not as salty as regular salt.

A great Dressing for greens:

2 part Vegetable oil
1 part Lemon Honey Balsamic Vinegar (can be found at Sobeys)
Salt (optional)
½ tsp. sugar

Roasted Garlic:

Cut ends off (leave on the outer covering)
Wrap in foil
Bake for 2 hours @ 250 degrees F.
Remove the outer covering
Salt and Pepper to taste
To store, cover in oil

Chiboto Buns go great with this WILD MUSHROOM BRUSCHETTA

Slice buns
Brush with veg. oil
Salt to taste
Toast in a fry pan... Enjoy