



TRENT HILLS PROBUS CLUB NEWSLETTER JANUARY, 2022

Our Strength is Fellowship; Our Success is Participation



PRESIDENT'S MESSAGE:



Happy New Year Everyone! I hope you were able to enjoy some happy times with friends and family even if it was in limited numbers.

In my December message I said I was keen to hear your feelings about meeting in person again. Most of those who responded to our call for input on some of our ideas, also said they were keen to get back together. Our Xmas lunch certainly showed how much we enjoy seeing each other at social events. However, since then the landscape has changed yet again and, alas, this means we are unable to meet in person for at least a

couple of months.

On a positive note, we can use this downtime to plan for the spring and summer months when we can have some outside activities. One thing we could try that two other clubs in our district have organized successfully is a "Mystery Tour". This would be instead of a



road rally and would be more frequent than once a year. Participants would gather at a set location and would be given a route map designed to take them through scenic back roads that might be new or much loved. We would end up gathering for a picnic or at a restaurant that has a veranda or large inside space. This means you can travel in a car with those you feel safe with and enjoy lunch with the broader group in a safe environment. What do you think of this idea?



If you love gardening as I do then chances are that you start thinking about what to plant or divide as early as January. As I think about my garden, I know members of our Garden Club (the 'Gardenaires') are likely doing the same. Sadly, we have not met for almost two years but this summer I think it's time to meet again and plan some visits to places like the Quinte Botanical Gardens and the Laveanne Lavender Fields. I know

President's Message Cont'd

this type of activity would interest the Gardenaires but such trips would also be open to any gardening enthusiasts and those who simply take pleasure in viewing beautiful gardens. Stay tuned for more news about possible trips in upcoming newsletters.

Remember that we always look forward to your input on our ideas and also like to receive any new suggestions. Please continue to contribute to the Suggestion Box and also send in interesting pieces or recipes for our newsletter.

Hazel Farley



SUGGESTION BOX:



What would you like to see our Club try?

- Restarting monthly meetings, at St. John's or elsewhere if not possible at the church? (80% of the Clubs in Northumberland County are meeting in person again!) Any suggestions for alternate locations?

OF RESPONSES FROM OUR CLUB SO FAR, 85% WERE IN FAVOUR OF MEETING IN PERSON WHEN PUBLIC HEALTH CONDITIONS PERMIT.

- A Facebook Page to keep up with activities? Would you refer to it for information? Could you administer the Page for our Club?
- New Groups: walking, bicycling, golf, knitting, bird watching, canoeing, kayaking, movie, dining, wine-tasting, trivia, euchre, arts and/or crafts, etc.? Other suggestions? Would you join a group? Do you have any interest in organizing or helping to organize a group?

SOME OF THE ACTIVITIES OUR MEMBERS HAVE EXPRESSED INTEREST IN SO FAR ARE: WALKING, BRIDGE OR EUCHRE, GOURMET LUNCH GROUP, DINNER THEATRE, BOOK CLUB, LAWN BOWLING. WOULD ANYONE ELSE BE INTERESTED IN JOINING THEM?

- Any other suggestions to bring our Club back to FUN?

Please send **any and all** suggestions and ideas to our email address: trenthillspobus@gmail.com with subject line "Suggestion Box".

Your Management Team would really like some feedback!



PROBUS CANADA

"NEWSLETTER" December, 2021

Wishing Probus members all across Canada & everywhere a happy and joyous season, President Bob



See the December Probus Canada Newsletter attached as a separate file to this Newsletter

RECIPE IDEA OF THE MONTH!

If you're craving a delicious, one-pan dinner that can be made in less than 30 minutes then these skillet-seared Pork Chops covered in Mushroom Cream Sauce could be the answer.

See Page 5.

- Submitted by Hazel Farley

CONTEMPLATIONS OF A SENIOR!



Monthly tidbits suggested by member, Leslie Turpin

"As I watch this generation try to re-write our history, one thing I'm sure of ... it will be misspelled and have no punctuation."

XMAS LUNCH AT THE DOCKSIDE BISTRO

Our Xmas Lunch on December 8th was a big success. Forty-five of our members attended and it certainly seemed everyone had a good time. It was a real treat to be able to gather safely in these strange and challenging times.



Thanks to our Events Co-ordinator, Lesia Karas, for the lengths she went to in order to make sure we had an Xmas gathering and to Sandy and Sarah at the Dockside Bistro for helping to make this event such a success through their flexibility and delicious food.

Always one to bring good cheer, Tom Terentiew kept us entertained with several jokes and a Christmas Trivia Quiz. Thank you, Tom!

- Submitted by Hazel Farley



COVID-19 UPDATE FOR NORTHUMBERLAND COUNTY

(Data provided by the Haliburton, Kawartha, Pine Ridge District Health Unit, Dec.29, 2021)

Current Active Cases: 288 (0.34% of the population of 85,600)

Total Cases to Date: 1463 (1.71% of the population)

Cases Resolved: 1157 (79.08% of total cases)

Hospitalizations to Date (Total): 44 (3.0% of total cases)

Total Deaths: 18 (1.23% of total cases)

Editor's Note: There was a huge **mushroom** of cases over the past month but percentage of cases hospitalized is dropping. They are telling us to treat at home with cold medications unless symptoms are severe. Maybe encouraging news?

Message from the Editor...

I am writing this while drinking some warm cappucino and eating some Christmas chocolate while staring out the window at the storm coming in. But it IS getting brighter each evening! We had a lovely Christmas despite the restrictions—I hope you did, too.



I pray we will come safely out of this epidemic in the fairly near future. Keep vigilant and don't grow over confident if you've had your vaccines and booster (and booster? and booster?). Vaccinated people have become the majority of cases now.

Please contribute to your Club Newsletter. Send contributions to lauramcculloch52@gmail.com.

Stay safe.

Laura McCulloch
Newsletter Editor



On the Lighter Side...

Norma and Sonia were talking about their grandchildren after the holidays. Norma said, "My daughter-in-law stopped making my grandchildren send their 'thank you' notes. Each year I sent the grandchildren a card with a generous cheque inside. I always received a lovely 'thank you' note. However, since my daughter-in-law stopped making the grand-kids send thank you notes, I never hear from them."

Sonia said, "My daughter-in-law never made the grandchildren send 'thank you' notes. I too send them very generous cheques. However, for the past several years, I hear from them within a week after they receive it. In fact, they each pay me a personal visit."

"Wow," remarked Norma. "I wish mine would do that."

"You can, Norma, you can."

"How?" Norma asked

"Simple. Do what I do. Don't sign the cheque."



Submitted by Sheila Wood

Pork Chops with Mushroom Cream Sauce

SERVES: 4 **PREP TIME:** 10 min **COOK TIME:** 20 min

Ingredients

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- 4 Bone in pork chops 1 1/2-inch thick
 - 2 tbsp Olive oil
 - 1 tsp salt
 - Freshly ground pepper
 - 6 tbsp Butter
 - 2 lbs Cremini mushrooms, tough ends removed, cut in half
 - 3 Garlic cloves, minced
 - 1 cup Dry white wine
 - 1 cup Heavy cream
 - 1 tbsp Dijon mustard
 - 2 tbsp Fresh thyme, minced
 - 1 Lemon
 - 2 tbsp Fresh chives



Method

1. Pat pork chops dry with a paper towel and salt and generously pepper them.
2. In a large heavy bottom skillet heat oil over high heat until you see wisps of smoke. Working with two pork chops at a time set seasoned meat into the pan. Brown without flipping for 3 minutes, flip and continue cooking for another 3 minutes. Continue flipping back and forth until internal temp reads 160°F. Continue this process with the remaining pork chops and set aside.
3. Reduce heat to medium and add the butter to the pan. Once melted add mushrooms and stir until cooked through, about 5 minutes.
4. Add in garlic and cook for 1 more minute.
5. Pour the dry wine along with the fresh thyme into the pan and bring to a simmer. Allow mushroom mixture to simmer until wine is reduced by half.
6. Add in heavy cream and mustard and stir until all ingredients are combined.
7. Adjust seasoning with salt and pepper. Add pork chops to the pan, spooning the sauce over them.
8. Finish the dish with freshly squeezed lemon juice and fresh chives. Serve warm with plenty of sauce and mushrooms.