



TRENT HILLS PROBUS CLUB NEWSLETTER

MARCH, 2022

Our Strength is Fellowship; Our Success is Participation

PRESIDENT'S MESSAGE:



It's March and it's unclear whether the old maxim for March coming in like a lion and going out like a lamb will hold true. Let's hope it does!

Unfortunately, we have no news yet on the re-opening of the auditorium at St. Johns United Church and we must wait until they hold their Board meeting before we know whether we can use the hall in April. We know it is possible for venues to open up more but it really depends on the comfort level of those that run the facility. Thanks to Jim Connor for continuing to monitor the situation.

In the meantime, we felt there should be some kind of social event in March so we are going to hold a St. Patrick's Day celebration on March 16th at the Vimy Lounge in the Royal Canadian Legion building on Bridge Street in Campbellford, featuring the Donegal Fiddlers, as well as refreshments. Please note that, as space is limited to 50 people, this is an event for members only and **you must pre-register**.

This will be the first event that we have organized that allows you to sign up on line. This will be much simpler for us than receiving emails from everyone that wants to attend, cancel or change their booking. We believe you will find it very simple and have provided you with the link and instructions in the event information further on in the newsletter.

April has traditionally been Probud Month but, starting this year, Probud Month will be in October to coincide with the Canadian National Seniors Day (October 1st) and the International Day of Older Persons (October 1st) established by the United Nations Member States in 1991. We'll find a way to celebrate in October and your ideas will be welcomed.

Finally, I must mention again that no one has come forward to fill the position of Vice-President. Would anyone be interested in just assisting me to come up with ideas for speakers/entertainers and/or being the contact person for arrangements for same? If you'd like to phone me at 416-824-3397 or email me at hazelfarley@gmail.com, we could discuss.

Looking forward to seeing you on March 16th!

Hazel Farley



A TRENT HILLS PROBUS CLUB EVENT!

**St. Patrick's Day Celebration featuring
the Donegal Fiddlers**

March 16th from 10am to noon.

**Location: Vimy Lounge, Royal Canadian Legion,
Bridge Street, Campbellford**

What you need to know:

Members only. Limited to 50 people.

Please note that we will not be requiring proof of vaccination. However, masks should be worn upon entering and if you need to leave your seat.

**Coffee and muffins will be available. Please bring a toonie to help pay for refreshments.
(Exact amount required as no change will be available)**

Please register on line

To register, hold down the "Control"(CTRL) key while clicking on this link:

<https://www.signupgenius.com/go/10C0E4CAFA72FA6F5CF8-stpatricks>

Then click on 'sign up' and go to the bottom of the page to submit.

From there you will be asked to input first and last name and email address and submit.



The DONEGAL FIDDLERS are a group of area musicians who play cello, fiddle, keyboard, flute and tin whistle.

"We have a wide repertoire of music from big band dance music and country to set pattern dance music. Mainly Irish music will be featured on March 16th. We do love to play jigs, reels, waltzes and old-time music.

Our venues are wide and varied. We are looking forward to getting back to our monthly dances in Norwood when conditions allow.

It will be a complete pleasure to play in the Vimy Lounge for the Probus group and each member looks forward to bringing in St. Patrick's day with you as it should be--with music!"



CONTEMPLATIONS OF A SENIOR!

Monthly tidbits suggested by member, Leslie Turpin



" My tolerance for idiots is extremely low today. I used to have some immunity built up but, obviously, there is a new strain out there."

SUGGESTION BOX:



ONE NEW SUGGESTIONS RECEIVED THIS MONTH.

What would you like to see our Club try?

Restarting monthly meetings, at St. John's or elsewhere if not possible at the church?

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: Many suggestions have been received. 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, BICYCLING, GOLF, BOWLING, WINE-TASTING. 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: trenthillsprobus@gmail.com with subject line "Suggestion Box".

On the Lighter Side...

An older lady decided to give herself a big treat for her 70th birthday by staying overnight in a really nice hotel.

When she checked out the next morning, the desk clerk handed her a bill for \$250.00.

She demanded to know why the charge was so high.

"I agree it's a nice hotel, but the rooms aren't worth \$250.00 for just an overnight stay! I didn't even have breakfast."

The clerk told her that \$250.00 is the 'standard rate' and breakfast had been included had she wanted it.

She insisted on speaking to the Manager.

The Manager appeared and, forewarned by the desk clerk, announced: "This hotel has an Olympic-sized pool and a huge conference centre which are available for use."

"But I didn't use them," she said.

"Well, they are here and you could have," explained the Manager. He went on to explain that she could also have seen one of the in-hotel shows for which they were so famous.

"We have the best entertainers from the world over performing here," the Manager said.

"But I didn't go to any of those shows," she said.

"Well, we have them, and you could have," the Manager replied.

No matter what amenity the Manager mentioned, she replied, "But I didn't use it!" and the Manager countered with his standard response.

After several minutes' discussion, and with the Manager still unmoved, she decided to pay, wrote a cheque, and gave it to him.

The Manager was surprised when he looked at the cheque. "But madam, this cheque is for \$50.00."

"That's correct I charged you \$200.00 for sleeping with me," she replied.

"But I didn't!" exclaimed the very surprised Manager.

"Well, too bad, I was here, and you could have."

Don't mess with Senior Citizens!!

Submitted by Lesia Karas with credit to Tom Terentiew

Here's a recipe you might like to try...Credit to 'Chef John', on Allrecipes.com

BEEF & GUINNESS STEW



"The maltiness of dark beer really does amazing things for this gravy. It's a very simple dish, but at the same time it has a deep, complex, rich flavor. I served this in a nice ring of green onion-mashed potatoes. I hope you give this a try, whether for St. Patrick's Day or anytime of the year. "

Full recipe on Page 5



Message from the Editor...

Will this winter ever be over? Be careful on all that ice! We must try to appreciate the beauty of each season but I am ready for Spring!

Looking forward to the lifting of Covid restrictions and the return to some normalcy, as well!

Won't it be nice to go to another Probus event on March 16th? Thanks to Hazel and Lesia for organizing.

If anyone tries this month's recipe, send in your review!

Please send newsletter contributions by March 26th to lauramcculloch52@gmail.com

Laura McCulloch
Newsletter Editor



COVID-19 UPDATE FOR NORTHUMBERLAND COUNTY

(Data provided by the Haliburton, Kawartha, Pine Ridge District Health Unit, Feb. 28, 2022)

Current Active Cases: 27

Cases to Date: 2020: 232 2021: 1231 2022: 1694 Total: 3157 (3.6% of Population)

Cases Resolved: 3103 (98.2% of total cases)

Hospitalizations: 2020: 7 2021: 37 2022: 35 Total: 79 (2.5% of total cases)

Covid-related deaths: 2020: 2 2021: 16 2022: 9 Total: 27 (0.86% of total cases*)

Editor's Note: Cases since July 1, 2021 have been 26.2% unvaccinated and 73.8% vaccinated.

BEEF & GUINNESS STEW

INGREDIENTS

- 4 slices bacon, cut into small pieces
- 2 ½ pounds boneless beef chuck, cut into 2-inch pieces
- 1 teaspoon salt, or more to taste
- freshly ground black pepper to taste
- 2 onions, coarsely chopped
- ½ teaspoon salt
- 4 cloves garlic, minced
- 1 (14.9 ounce) can dark beer (such as Guinness®)
- ¼ cup tomato paste
- 4 sprigs fresh thyme
- 3 carrots, cut into 1-inch pieces
- 2 stalks celery, cut into 1-inch pieces
- 1 teaspoon white sugar
- ½ teaspoon freshly ground black pepper, or to taste
- 2 ½ cups chicken stock, or as needed to cover
- 4 cups mashed potatoes (Optional)

DIRECTIONS

Cook and stir bacon in a heavy skillet over medium-high heat until bacon is browned and crisp, 3 to 4 minutes. Turn off heat and transfer bacon into a large stew pot, reserving bacon fat in the skillet.

Season beef chuck cubes generously with 1 teaspoon salt and black pepper to taste. Turn heat to high under skillet and sear beef pieces in the hot fat on both sides until browned, about 5 minutes. Place beef in stew pot with bacon, leaving fat in skillet. Turn heat down to medium; cook and stir onions in the retained fat in the skillet until lightly browned, 5 to 8 minutes; season with a large pinch of salt.

Cook garlic with onions until soft, about 1 minute; pour beer into skillet and stir with a wooden spoon, scraping up and dissolving any browned bits of food into the liquid. Pour cooking liquid from skillet into the stew pot. Stir in tomato paste, thyme sprigs, carrots, celery, sugar, ½ teaspoon black pepper, and enough chicken broth to cover.

Bring stew to a gentle simmer, stirring to combine; reduce heat to low and cover pot. Simmer stew until beef is fork-tender, about 2 hours. Stir stew occasionally and skim fat or foam if desired.

Remove cover and raise heat to medium-high. Bring stew to a low boil and cook until stew has slightly thickened, 15 to 20 minutes. Remove and discard thyme sprigs and adjust salt and pepper to taste.

Arrange mashed potatoes in a ring in a serving bowl; ladle stew into the center of the potatoes.

