

NNCC EXECUTIVE 2003-2004
newcomerscanada@hotmail.com

PRESIDENT

Donna Carignan
32 Armitage Place
Brampton ON L6W 4M6
905 453-7527

REGISTRAR/TREASURER

Bev McCann
872 Manchester Rd
London, ON N6H 5H3
519 472-2856

SECRETARY/PUBLICITY

Susan Owen
46 - 6 Wellesley Place
Toronto, ON M4Y 3E1
416 925-0709

WESTERN LIAISON

Diana Scott
6432 Eagles Drive
Courtney, BC V9J 1V4
250 338-0208

EASTERN LIAISON

Beryl Keilty
22 Saxonhurst Dr
Truro, NS B2N 6L2
902 893-2398

CENTRAL LIAISON

Joan French
399 Wicklow Rd
Burlington, ON L7L 2J1
905 634-6527

ALUMNAE REP

Darlene Smith-Ferguson
140 Spruce St
Toronto, ON M5A 2J5
416 944-0479

NEWSLETTER

Linda Waldron
32 Meighen Cres
Brockville, ON K6V 3J7
613 345-0815

PAST PRESIDENT

Sandy York
5 Colonial Cres
London, ON N6H 4W5

MEMBER-AT-LARGE

Jeanne Stoness 613 546-1293



THE LINK

National Newcomers' Council of Canada Newsletter
www.newcomerscanada.com

SPRING 2004

Soft dances the butterfly
Upon a gentle air
That stirs a leaf in flight
The sun brings prancing specks and life to
Forgotten dreams

Leaf bud peeps from dusty twig
Waiting wisely to see the spring
Shining sun gaily creeps over big
Trees that blossom to bring
Leaves and fruit and joy.

*I found this wonderful expression
of Spring while browsing the net.
Prose & Poems by Chris Winfield, Wales*

A Note from your President

Greetings everyone. Hope you are enjoying your Spring. Here in Southern Ontario we are having a rainy but beautiful one as the grass is really green and the spring flowers have been blooming.

As you are aware, our Annual General meeting will be held in October - please consider joining us for a fun time and to meet other members. The Kingston Newcomers Club is busy preparing for this event and their city is a gorgeous location with lots to see and do. Of course, there are the surrounding areas of Toronto, Ottawa or Montreal (to name a few) that you can add on to visit while there. So get a few members together and come see us this fall - we do billet our out-of-town guests for the weekend of the meeting and we guarantee a fantastic time.

On behalf of the Executive members, we would like to wish you a pleasant summer and safe journeys to those who will be travelling.

Eastern Canada



TRURO, NOVA SCOTIA

Truro, is located in the centre of the Province. Truro area is the cradle of Acadian history and there are many festivals and events celebrating Acadian culture. This region of Nova Scotia is especially rich in culture, history, ecological phenomena, natural beauty and quiet surroundings. You can stroll on sand bars, watch the world's highest tides change, search for fossils, bird watch, or dig for clams.

The Truro Alumnae, along with the Newcomers Club, celebrated their 10th anniversary on May 11th. The event was held at the Belgravia Bed & Breakfast. Invitations were sent to the twelve charter members and three attended as well as others who joined in the Fall of 1994. Our Honorary President, Helen Nichols, who was a great help to us at that time, was also able to be with us . Our first President, Joanne Venner, spoke about our first year of 20 members and how we have grown to 50 members. Pat Martin, President of Newcomers thanked us for hosting such a wonderful evening of appetizers and desserts and for forming such a friendly club in Truro. Highlight of the event was having our eldest member join us, Louise Forbes, who celebrated her 90th birthday in April. Many door prizes were won.

In March our Alumnae club had an Epicurian party with many spices on display. Pot lucks were held each month and in June, Al and I will be hosting the Lobster Boil - which is always well attended and a lot of fun.

Beryl Keilty,
Eastern Liaison

Central Canada



It is such a pleasure to see so many Clubs continuing activities throughout the summer; golfing, day trippers, walking groups, and my favourite the Brockville Artistic Expressions group meets to picnic and paint on the shores of the St. Lawrence River..../Ed

Mississauga Acorn and Newcomer Clubs Update

(Alumnae Club of Reorganized Newcomers)

Around Christmas 2003, Mississauga Newcomers (hereafter called MN) advised Mississauga Acorn (hereafter called MA) that they were having problems due to lack of numbers and that very few new people were being transferred into the area of Mississauga. MN asked MA for some help and assistance.

After some discussion between the two Clubs and with the City of Mississauga (both Clubs are affiliates of the City) it was decided that MA should ask their members if they were in agreement to ask MN to join them.

The vote re amalgamation was taken in April, 2004 and it was decided that both Clubs should join forces. The proposed amendments to the By-Laws were presented to the Acorn membership along with their April, 2004 Newsletter. According to existing By-Laws, we must give our membership sixty (60) days before we can make any changes and a Special General Meeting has been called for June 2nd, 2004.

It has been a great learning experience for the writer and all who worked on amending Acorn's existing By-Laws to bring in Mississauga Newcomers Club and to keep members of Acorn happy. A very difficult task but hopefully it will be accomplished. The Special June Meeting will tell the tale!!!! I will keep you advised of any further developments.

Anne Moorcroft,
Past President, Mississauga Acorn

Western Canada



The Langley (BC) Newcomers Club and Alumni group kicked off 2004 by holding our annual joint-meeting on January 13th. It was a great opportunity to meet/re-connect with some very neat ladies. We had lots of fun guessing who we were (we all had a sticker on our back with the name of a famous actor, cartoon character, politician, or fictional personality who was part of a couple). There was much interaction, as we proceeded around the room asking questions to decipher our identities. Once we guessed who we were, we then had to find our “partner”. We played kiddie Pictionary, too, which brought forth artistic talents and much laughter. There were lots of door prizes and nice treats, and the evening was enjoyed by all.

Red Deer (Alta)Newcomers' Club has appreciated the sharing and suggestions from other clubs as they worked on drafting new By Laws this year. Recognizing the wealth of information that each club's newsletter contains, Red Deer has suggested that we might start sharing our newsletters through email. One of the sections in their newsletter that caught my eye is the "New Tots In Town Playgroup" which lists a number of activities scheduled for the young families new to the community. There are several playdates at members' homes, a swim date, and an opportunity to meet at an activity centre called Moonwalkers Fun Centre. What a nice way to connect with other young families! Are you aware that Red Deer has an official cookie'? It is a delicious recipe that we will include in our next Western Region News!

Wow! What a great fun loving event we had in **Medicine Hat, Alberta** when we held a “Yard Sale” as our fund raiser. Members brought items that measured one yard long and if there were any questionable items, they were measured and if short of a yard, the donor had to pay a fine of a looney- this certainly added laughter to the event.. It was interesting to see the different ideas members came up with and with only a few duplicates.

Many thanks to our Vice President, Ken Killcullen for making this great event possible and doing such a great job as auctioneer. With his sense of humor and wit, he didn't have any trouble in getting the bidding started.

The proceeds from this event were \$208.55; the proceeds from the Cake Walk last year were \$64.05.

I am sure I can speak on behalf of the membership in saying that the "Yard Sale" was enjoyed by all and like one of the members said "it was a hoot"

Robert Bildfell
President

This unique dish was enjoyed by many at the Pot Luck dinner prior to the AGM in Toronto last year and I finally have room to share it..../Ed

Bobotie (boobootie)

Traditional South African Supper Dish

350° - 20 Minutes
+ 20 Minutes

2 medium onions, chopped	1 kg lean ground beef or lamb
2 tablespoons oil	1/2 cup blanched sliced almonds
1/2 cup dried apricots, finely chopped	3 Tbs. curry powder
2 Tbs apricot jam (optional)	2 tsp. salt
2 Tbs. lemon juice	1/4 tsp turmeric
1/2 tsp. ground black pepper	1 1/4 cups milk
6 small bay leaves	2 slices sliced white bread
3 eggs	

Saute the onions in the oil until golden. Add the meat and stir until the redness is gone. Transfer the meat into a separate container. Add the apricots, raisins almonds, jam, curry, lemon juice, salt and pepper and cook for 1 minute in the liquid from the meat. Remove from heat. Add the meat and mix until well blended.

In another bowl, mash the bread with 1/4 cup of milk and add one egg with a fork. Add this to the meat mixture and mix with a fork. Check the seasoning. Turn into a lightly greased oven-proof dish and spread evenly. Press bay leaves into the top of the meat. Bake and remove dish from oven.

Beat the remaining 2 eggs with the remaining 1 cup of milk and add turmeric until blended. Pour this over the meat and bake in a large pan of 2 inches of water for a further 20 minutes or until the top is set.

Serve with yellow rice (just add turmeric, raisins, salt and a cinnamon stick to white rice) and chutney.

I doubled the recipe to make enough for 12.

Enjoy,
Jacquelyn Heller
Toronto, Ontario

