

SILVER THREADS SENIORS CLUB OF PETAWAWA

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Webpage: <http://www.silverthreadspetawawa.ca>

NEWSLETTER – March 2019

Silver Threads Seniors Club List of Regular Weekly Activities

Activity	Day/Time	Convener	Phone	End/Start Date
Bid Euchre	Tuesday 7pm	Huguette Clouthier	687-5271	On-going
Bingo	Tuesday 1pm	Marie Arnold	687-8463	On-going
Contract Bridge	Monday 1pm	Lise Bourque	687-4812	On-going
Euchre	Friday 7pm	Kay Saunders	687-4752	On-going
FAB Fitness	Mon., Wed. & Fri. 10am	Katherine Byrne	687-7540	On-going
Line Dance	Thursday 10:30am	Barbara Bailey	687-4547	Spring & Fall
Quilting	Friday 9am	Anna Grace Wilson	687-2411	On-going
Swedish Weaving	Monday 9am	Doris Gay	687-5270	On-going
Tole Painting	Wednesday 10am	Bev Grady	687-6601	On-going
Water Media	Thursday 10am	Carolyn Eaton	687-8573	On-going
Yoga	Thursday 9:15am	Barbara Bailey	687-4547	On-going
Yoga	Monday 7pm	Barbara Bailey	687-4547	On-going

*****Please note:*** Each activity has a small participation fee. For more information please call the office.

Our Strength is Fellowship,
Our Success is Participation

Membership:

Membership fee for the upcoming fiscal year (April 1, 2018 – March 31, 2019) is \$25. As of November 1st, new members pay a reduced rate of **\$15** for the balance of that current fiscal year.

Members who are 90 years of age or older will receive free membership, commencing the fiscal year after their 90th birthday.

Do you have a special talent?

Are you knowledgeable in a certain topic?

We would love to hear from you.
Contact the office at
613-687-6574
Monday to Friday
From 9am-1pm.

CLUB NEWS & UPCOMING ACTIVITIES

St. John's Lutheran Church in Petawawa is putting on free community meals here at our club for those in need of food and friendship. Everyone is welcome. The dates are March 28th and April 25th from 5pm – 7pm.

We are putting on a free bus trip to the North Bay Mall on March 14th. The bus leaves here at 9am and will leave North Bay to come back around 3-3:30pm. Sign up at the office if you wish to go on the trip.

We are selling daffodils in the office. They are \$5 for a daffodil in a pot. They will be delivered here in April but you must sign up and pay for them before March 20th. See Barbara or Mary or Faye. Thanks.

We are having a luncheon here on May 16th. More info on this later when we finalize the menu, time and price.

Everyone had a good time at our Fabulous February/Valentine dinner/dance. Why not come out and join us at our next one in March.

**March 21 – St. Patrick's Day Dinner/Dance. The music is by Landry & Madill. The meal will be provided by Schmidt's Catering.
Cost: \$25 per member & \$30 per guest.**

**April 18 – Western Dinner/Dance. Music is by Landry & Madill. Catering is by Schmidt's.
Cost: \$25 per member & \$30 per guest.**

**June 20 - Summer Fun dinner/dance. Music by Landry & Madill. Catering by Schmidt's.
Cost: \$25 per member & \$30 per guest.**

Remember to get your Independent Receipts stamped. (Over \$25) Drop them off here at the club or pass along to another club member to bring them here for you. Thanks.

OUR EXECUTIVE COMMITTEE

January 2019– December 31, 2020

PRESIDENT: BARBARA BAILEY

VICE PRESIDENT: MARY SACK

SECRETARY: JUDY ANDREWS

TREASURER: AL DECOSTE

DIRECTORS: KATHERINE BYRNE
MARJORIE ORZEL
ED NICHOLSON
SAM TAPSCOTT
KAREN MCLEAN
MARIE ARNOLD



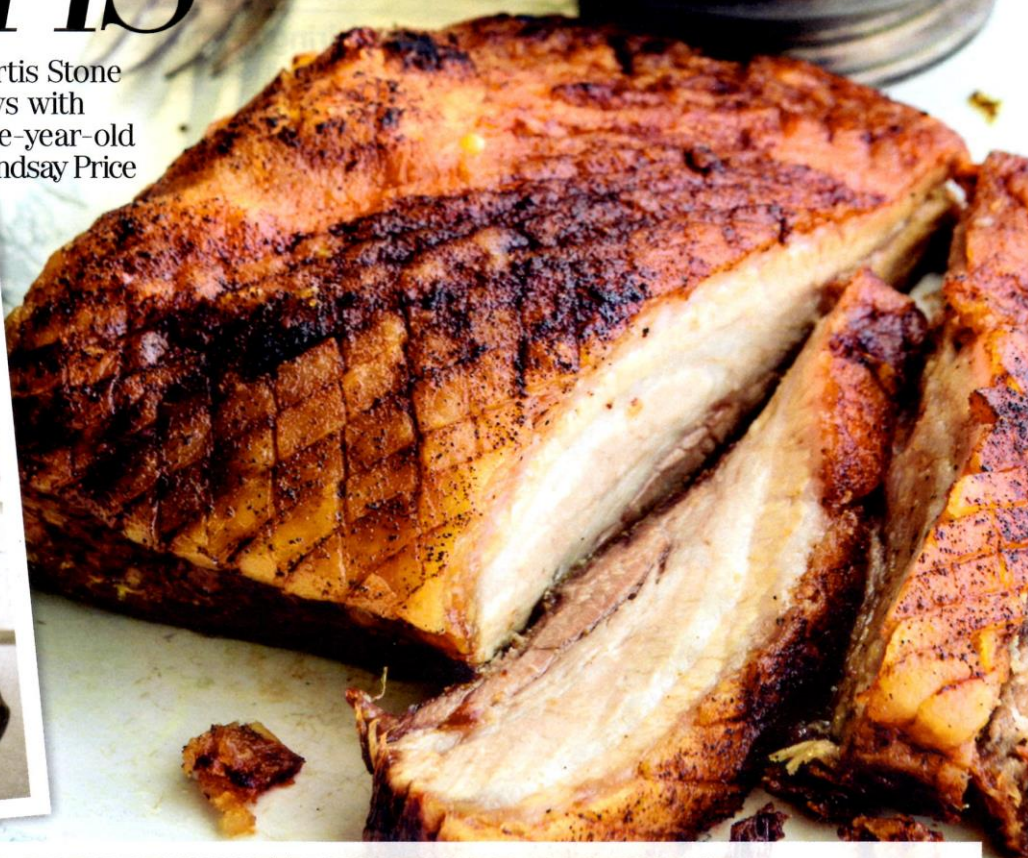
HAPPY EASTER
HAPPY ST PATRICK'S DAY

HELLO! lifestyle

ENTERTAINING

At home with CURTIS

Australia's superstar chef Curtis Stone celebrates the dishes he enjoys with his chief recipe tasters - three-year-old son Hudson and actress wife Lindsay Price



ROASTED PORK BELLY WITH HOMEMADE APPLESAUCE

Serves 8

INGREDIENTS

- 3-lb piece pork belly, skin removed
- 1 tbsp kosher salt
- 1 tsp garlic powder
- 1 tsp freshly ground black pepper
- homemade applesauce

1. Preheat the oven to 350° F. Score the fat on the pork belly in a cross-hatch pattern. In a small bowl, mix the salt, garlic powder and pepper to blend. Rub the spice mixture all over the meat, working it into the scored surface.
2. Place a wire rack on a rimmed baking sheet, set the pork belly fat side up on the rack and cover

the pork with foil. Roast about 2 hours.

3. Increase the heat to 400° F, remove the foil and continue roasting about 30 minutes or until the meat is browned and pull-apart tender. Remove from the oven and let rest about 15 minutes.
4. Carve the pork and serve with the applesauce.

HOMEMADE APPLESAUCE

- 3 tbsp Calvados or other apple brandy
- 2 tbsp (¼ stick) unsalted butter
- 1 tbsp sugar
- ½ tsp kosher salt
- 1 whole star anise
- 1 whole clove
- 2½ lbs Fuji apples (about 5 large or 7 small), cored and cut into quarters

1. Preheat the oven to 400° F.

2. In a small heavy saucepan, stir the Calvados, butter, sugar, salt, star anise and clove over medium heat until the butter melts.
3. In a medium bowl, toss the apples with the butter mixture to coat. Place the apples cut side down in a 9-inch square baking dish. Roast about 45 minutes or until the apples are soft. Set aside until the apples are cool enough to handle.
4. Scoop the flesh from the apple peels and discard the peels. Discard the star anise and clove. Mash the apples to a chunky consistency, in the baking dish with the juices. Serve the applesauce warm, at room temperature or cold.