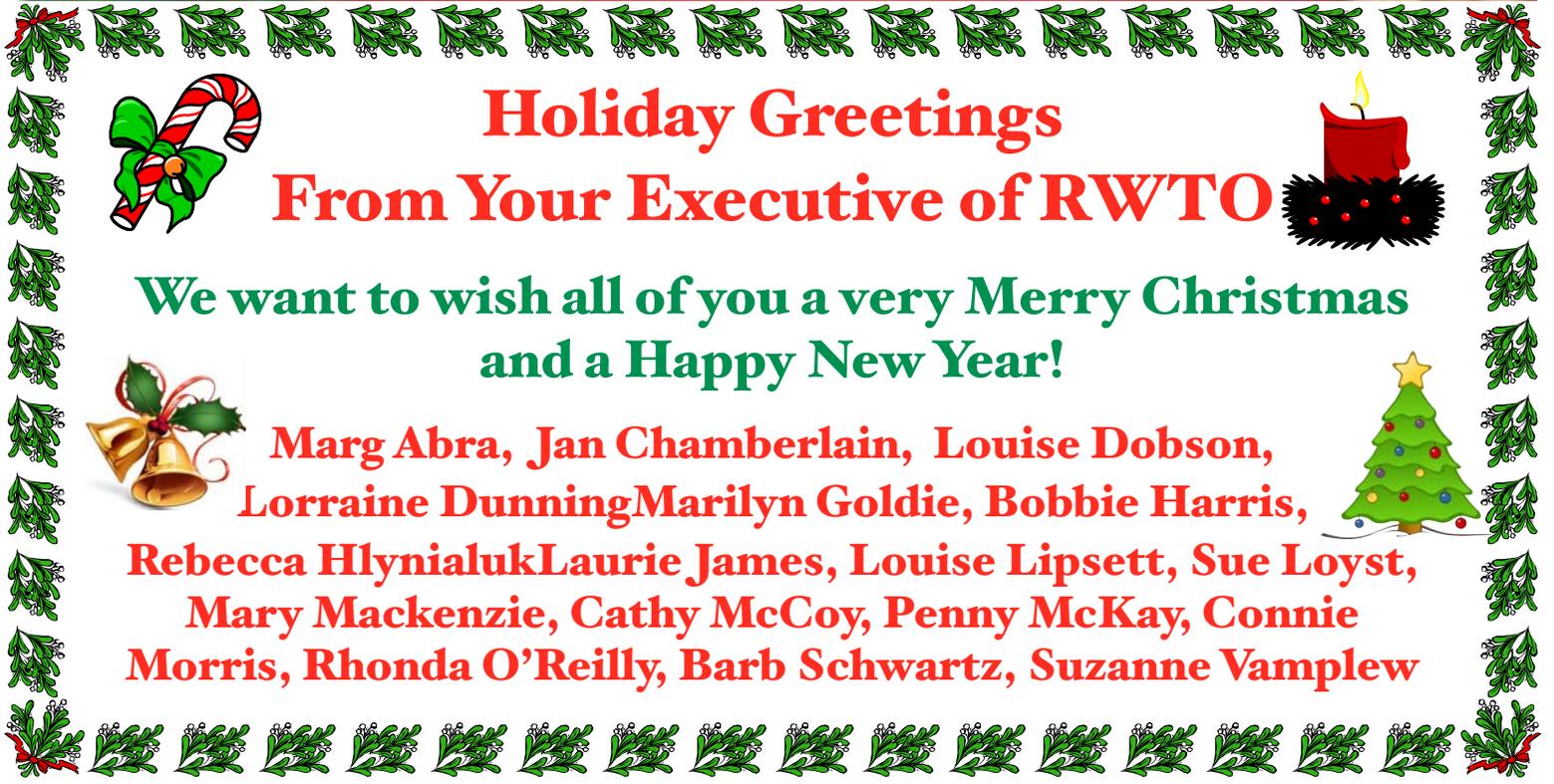




RWTO

Owen Sound and Area



**Holiday Greetings
From Your Executive of RWTO**



**We want to wish all of you a very Merry Christmas
and a Happy New Year!**



**Marg Abra, Jan Chamberlain, Louise Dobson,
Lorraine Dunning Marilyn Goldie, Bobbie Harris,
Rebecca Hlynialuk Laurie James, Louise Lipsett, Sue Loyst,
Mary Mackenzie, Cathy McCoy, Penny McKay, Connie
Morris, Rhonda O'Reilly, Barb Schwartz, Suzanne Vamplew**

Did you know?

Whether you love it or hate it, eggnog is a popular Christmas tradition, with a history all of its own. The common holiday beverage — traditionally made with raw eggs, milk, cream, sugar, and some kind of alcohol — first began as a wintertime drink for the British aristocracy. The wealthy in particular drank it, since they could afford the ingredients and were able to add expensive liquors to it to keep the eggnog from spoiling. In the 18th century, eggnog became a drink everyone could enjoy, as U.S. colonists started making it with cheaper rum instead of brandy or wine.



**Someone put it very well...
We isolate now so that when we gather again... no one is missing.**

Hello Ladies, We hope this finds everyone well and dealing with the protocols concerning Covid. Since our last Newsletter, we have sent a Thinking of You card to Susan Fram and have a Birthday card prepared for Donaldene Waugh whose birthday is after Christmas.
We hope that you have a peaceful and healthy Christmas season.

**Lorraine Dunning 519-376-5017
Barb Schwartz 519-371-2474**



Remembering Christmas Past



In the early 1980's, RWTO often met at the Paragon in late fall. They had a delicious meal followed by their meeting. The Paragon was near the entrance of Harrison Park where houses are now. It was a wonderful place to eat, hold wedding receptions and celebrate other special occasions. Pictures show almost 60 women gathered on the lawn on the riverside. Many years in the 1980's and 90's, the ladies gathered in late November or early December for a "Friendship Tea" at Lee Manor. The archives tell of many excellent programs presented with guest speakers and always with musical numbers. e.g. Violin Music by Donna Steinacher. In 1997, about 80 attended, with a full roast beef meal and Dave Carr, C.F.O.S. as guest speaker.

Late November, 2002, a bus trip was taken to "One Hundred Years of Christmas"—featuring decorated locations in Hamilton and area with lunch at Dundurn Castle.

In November, 2003, at Division Street Church (now Georgian Shores), some members and friends presented "An Old Time Christmas Concert". Many of us remember that. Choral speaking ensemble, soloists, a 3 part choir and a funny skit! It included; Donna Steinacher-violinist, Armintha Belbeck-pianist, and Betty Ritchie-choir director. Mabel Williamson and Armintha amazed everyone with an improvised "four hands two pianos" Christmas medley.

Mary Mackenzie Archives



Holiday Greetings

On behalf of the Owen Sound and Area RWTO Executive I would like to extend our warmest good wishes to all our members and their families. As we look back on our memories of RWTO Christmas celebrations past, we remember the sharing of handmade crafts, unexpected gifts, delicious meals, and the blessings of friendship.

We have risen to the challenges of 2020 by the sacrifices we have made to keep our families and each other safe and healthy. We have embraced new technology to keep ourselves informed and connected to friends. It is our sincere hope that 2021 will eventually bring a return to our gathering together. Until that happy day - we wish you and yours all the joys and blessings that this season of hope can bring!



Yours in Caring and Sharing
Sue Loyst, President Owen Sound and Area



Each year our branch donates to several worthy groups. Here is the list of donations being made by RWTO Owen Sound & Area Branch for 2020.

Royal Canadian Legion for the wreath at the cenotaph for Remembrance Day	\$55.00
Hospital – Memorial	\$100.00
Grey/Bruce Hospice	\$100.00
Grey Roots Museum	\$100.00
Canadian Mental Health Ass. – Youth Prog.	\$100.00
Keystone Child, Youth & Family Program	\$100.00

Thanks to our renewed memberships we are able to continue with our donations, prepare the newsletters and make future plans to keep in touch during these uncertain times.

Marg Abra
Treasurer

Seize the Opportunity

Assume this weird time in history is a blessing in disguise.

Rejuvenate, discover new passions

- Sort & tag photos
- Make into a collage or poster
- Research your next holiday
- Prep & freeze some meals
- Learn a heritage skill (mosaic, knots, etc.)
- Attend a virtual symphony
- Catch up on great movies
- Write a poem or story
- Join a virtual bookclub
- Hold a family or street singalong
- Write to you MP about an issue
- Try a new art project
- Revamp a garden
- Try an eLearning course
- Make a cook book
- Create homemade Christmas gifts
- Phone old friends
- Fix broken stuff
- Try adult colouring
- Up-cycle something
- Create a treasure hunt for a family member
- Deliver supplies to those in need
- Reorganize your wardrobe
- Reach out to someone who lives alone

Grandma's Apple Cake

I used this a few times years ago when the kids were at home.

Sue Loyst

1 cup flour
1 cup sugar
1 tbsp baking powder
4 eggs
1/2 melted butter



Several different kinds of apples (12+)

Mix dry ingredients. **Add** and mix eggs to a smooth batter. **Peel**, core and slice apples and mix in batter until well combined. **Place** in baking pan and bake at 300°F for about 45 minutes. **Test** with a toothpick - it should come out clean. Enjoy warm with ice cream.

Raspberry/Almond Shortbread Cookies

1 cup butter, softened
2/3 cup granulated sugar
1/2 teaspoon almond extract
2 cups all-purpose flour
1/2 cup seedless red raspberry jam



sugar for sprinkling
1 cup powdered sugar
3 to 4 teaspoons water
1 1/2 teaspoons almond extract

In a medium bowl beat butter, medium speed for about 30 seconds. **Add** the 2/3 cup granulated sugar and 1/2 teaspoon almond extract. **Beat** until well combined. Beat in as much flour as you can with electric mixer and then using a wooden spoon stir in any remaining flour. Cover and chill for 1 hour or until dough is easy to handle. **Preheat** oven to 350 degrees. **Shape** dough into 1-inch balls. **Place** balls 2 inches apart on ungreased cookie sheets. Using your thumb, press an indentation into the center of each ball. **Spoon** about 1/2 teaspoon of the jam into each indentation and then sprinkle with sugar. **Bake** about 10 minutes or until edges are light brown. **Cool** on cookie sheets for 1 minute. Transfer cookies to wire racks to finish cooling. **For** icing, in a medium bowl combine powdered sugar, 1 teaspoon water and 1 1/2 teaspoons almond extract. Add enough of the remaining water to make a drizzling consistency. **Drizzle** cookies with icing.

From the kitchen of Jan Chamberlain

Rolo Cookies

This recipe came from the best school secretary ever and I make them every year!!

1 cup white sugar
1 cup brown sugar
2 eggs
2 tsp vanilla
1 cup butter
2 1/2 cups flour
3/4 cup cocoa
1 tsp baking soda
7 packages of Rolos (or mini ones from Bulk Barn)



Mix all together, form about a tablespoon of dough ball. Make depression in dough and place a Rolo candy in it.

Bake 375°F for 6-7 minutes or 350°F for a little longer. Cookies need to stay in ball shape so they look like a top hat!! Mine often flatten but taste just as good!!

If desired, once cooled, drizzle white chocolate over the cookies.

Our family love this one!!!

Connie Morris

Marilyn Goldie's Tourtiere

This is a recipe my mother-in-law made every Christmas and served either Christmas Eve or Christmas lunch. Apparently she found it in a newspaper or magazine and it was Lester Pearson's favourite.

1 1/2 lbs. lean ground beef
12 lb. minced beef
1 clove garlic, crushed
1 1/2 - 2 tsp. salt
1 1/2 tsp. thyme



1 can consommé
1/8 tsp. cloves
1/2 tsp. powdered sage
1/2 tsp. dry mustard
1 large potato, mashed

Mix all ingredients, except potato together and bring to a boil.

Simmer, uncovered, for 30 minutes, stirring as necessary.

Remove from heat and stir in mashed potato.

Tourtiere Pastry

4 cups sifted all-purpose flour
6 tbsp. cold water

1 cup lard
2 eggs

1 1/2 tsp salt
4 tbsp hard butter

Sift together flour and salt. **Cut** in lard until mixture resembles fine oatmeal. **Cut** in butter coarsely. **Combine** water and eggs and stir into flour mixture. **Chill** dough for 30 minutes. **Line** 2 9" pie pans with the pastry & divide the meat mixture between the two. **Dampen** rims of lower crusts and cover with tops which have been slit. **Seal** & trim edges & crimp. **Bake** 425°F for 15 min. **Reduce** heat to 350°F and bake until crust is done 24-30 min. longer. **Cuts** into 6-8 pieces each.

Cow Pies

This family favourite recipe comes from **Lorraine Dunning.**



2 cups (12 ounces) milk chocolate chips
1 tablespoon shortening
1/2 cup raisins
1/2 cup chopped slivered almonds

In a double boiler, over simmering water, melt the chocolate chips and shortening, stirring until smooth. **Remove** from the heat; stir in raisins and almonds. **Drop** by tablespoonfuls onto waxed paper. **Chill** until ready to serve. **Yield** 2 dozen.

Pecan Dreams

This recipe is a family favourite that my mother passed down to me. Every Christmas that I can remember, always included Pecan Dreams. **Laurie James**

1/2 cup butter
1/4 cup sugar
1 cup flour
1/2 cup chopped pecans
1 tsp vanilla
white sugar

Cream butter and sugar.

Add flour, pecans, vanilla.

Shape into presents or balls.

Bake 325°F 25-30 minutes

Roll in sugar while still hot.



Chocolate Peanut Butter Balls

2 tbsp melted butter
1 cup peanut butter
1 cup icing sugar
1 1/2 cups rice krispies
1 pk. of semi sweet chocolate chips
1 pk. of butterscotch chipits



Cream butter and peanut butter.

Add icing sugar and cream together.

Add rice krispies.

Mix and form into balls.

Place in the refrigerator to harden.

Melt chocolate and butterscotch chipits in equal amounts of each. Can melt more as needed.

Cover hardened balls with melted chipits.

Place on wax paper.

From the kitchen of Mary Mackenzie

Cream Cheese Christmas Cake

Preheat oven to 300°F

Grease two loaf pans or bunt pan and dust with flour

1 8 oz pk. cream cheese at room temperature
1/2 lb. butter
1 1/2 cup white sugar
1/2 tsp vanilla
4 large eggs or extra large
2 1/4 cups flour divided
1/2 tsp baking powder
1/2 lb. red glazed cherries, halved
1/2 lb. green glazed cherries
1/2 lb. yellow glazed pineapple



Chop fruit and toss with 1/4 cup flour. **Cream** butter, then add cheese and beat smooth. **Add** sugar and vanilla. **Beat** again. **Add** eggs 1 at a time and beat thoroughly after each.

Whisk flour and baking powder. **Add** gradually to creamed mixture and **beat** with mixer. **Add** fruit and distribute.

Bake 90 minutes. Check at this time. **Cool** 5 minutes and turn onto rack.

Enjoy!

From the kitchen of Lorraine Dunning

*"Be thankful for what you have; you'll end up having more.
If you concentrate on what you don't have, you will never, ever have enough."* - Oprah Winfrey

Perspective.

Imagine you were born in 1900.

When you're 14, World War I begins and ends
when you're 18 with 22 million dead.

Soon after a global pandemic, the Spanish Flu, appears, killing 50 million people.
And you're alive and 20 years old.

When you're 29 you survive the global economic crisis that started with the collapse of the New York
Stock Exchange, causing inflation, unemployment and famine.

When you're 33 years old the Nazis come to power.

When you're 39, World War II begins and ends when you're 45 years old with 60 million dead.
In the Holocaust 6 million Jews die.

When you're 52, the Korean War begins.

When you're 64, the Vietnam War begins and ends when you're 75.

A child born in 1985 thinks his grandparents have no idea how difficult life is,
but they have survived several wars and catastrophes.

Today we have all the comforts in a new world, amid a new pandemic. But we complain because we need
to wear masks. We complain because we must stay confined to our homes where we have food,
electricity, running water, wifi, even Netflix! None of that existed back in the day.
But humanity survived those circumstances and never lost the joy of living.

A small change in our perspective can generate miracles. We should be thankful that we are alive.
We should do everything we need to do to protect and help each other.

