

Management Committee

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Next Meeting Christmas Luncheon Capilano Golf Club Tuesday 19th December

The reservations for all Members who have sent in their request with pre-payment are confirmed. If you wish, you can check on your booking by clicking on the link for the Probus home page:

<http://www.probus-northshorevancouver.ca>
and click on the link for confirmed attendees for the
2006 Probus Christmas Luncheon

We are still accepting reservations, but if you are planning to attend and have not yet sent in your reservation request and cheque you should call Malcolm Nicholson at 604-922-2628 as soon as possible.

A reminder that the Capilano Golf Club requires jackets in the Main Dining Room. The program for this event will be:

Check-in from	11:00 am
Reception	11:30 am - 12:30 pm
Traditional Lunch	12:30 pm - 2:00 pm

When you check-in you will receive a name badge plus a matching seat reservation card, and at your option you can use this to pre-select seats in the dining room.

If you do chose to reserve seats, thereafter we encourage you to move on to the adjacent Guinness Room to enjoy socializing with fellow Probus Members until 12:30 pm when we will all enter the dining room and take our seats for lunch.

NEXT MONTH
Dr. Edward Fidler
Certified Financial Planner
Financial Strategies for Retirement



Speakers Chair Lal Fox with Peter Speer

If you are thinking “I didn’t see or hear Peter Speer speak last meeting, did I miss something”? No you didn’t miss it. The photo above was taken before the lights went out and we were all ushered out of the building. Arrangements are in the works to get Peter Speer back in the not too distant future to tell us about the Nature Trust B.C.

Mapled Appetizers for the Holidays

This is a superb recipe for entertaining. You will need a chafing dish. Make sure you have a spare heater-candle and a good supply of paper napkins.

- . 1 13 & 1/2oz. can of pineapple chunks.
 - . 2 8oz. packs of brown and serve sausage links.
 - . 4 tsp. cornstarch.
 - . 1/2 tsp. salt.
 - . 1/2 cup maple flavoured syrup.
 - . 1/3 cup of water.
 - . 1/3 cup vinegar.
 - . 1 medium green pepper cut into 3/4” squares
 - . 1/2 cup maraschino cherries (drained).
- Drain pineapple, reserving 1/2 cup syrup.

Brown sausages. Blend cornstarch, salt, reserved syrup, water and vinegar in chafing dish. Heat to boiling (on your stove). Stir constantly. Remove from stove, add pineapple, sausages, green pepper and cherries.
Place on lighted chafing dish and it’s ready to go.



**Biography
Bob Resch**

Bob was born in Thunder Bay (Port Arthur) Ontario, growing up in Ontario & Manitoba. He met Vicky, his spouse, in high school in Morden, Manitoba. They have two daughters and seven grandchildren, all living on the North Shore. Bob and Vicky have lived on the North Shore for 27 years.

Bob joined the Royal Bank immediately out of high school and managed several branches in Winnipeg and Vancouver. After 27 years of Banking, he joined Investors Group and is a Certified Financial Planner with them.

Active in the community, Bob is a member of the Rotary Club of Lions Gate. His varied interests include skiing, fishing, curling, hiking, baseball, hockey, holidaying and of course, grandchild activities.



Meet Your Greeters

John Johannson and Tim Arnold





PROBUS Bridge Group

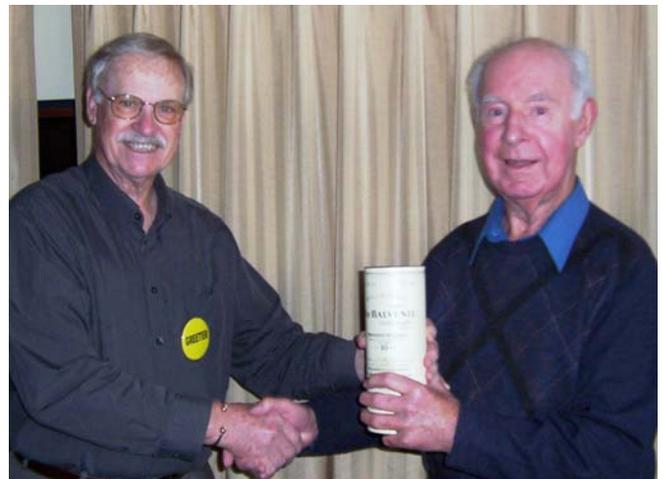
The Club has an informal gathering of members who meet eight times during the year to play bridge. For the past few years the bridge club has operated with two sets of two tables of four players each. Two sessions of two tables are held at two members' homes simultaneously on the second Monday of the months of January to June and September and October. Each member hosts one session per year. A windup is held in November when all players meet at one location.



Statistics on scores are accumulated on a yearly basis and prizes are awarded at the windup session to the player accumulating the highest number of points for the entire season.

Jim Bilsland was the leading scorer winning the bottle of Scotch (pictured to the right of Phil Boase). Other prizes are given for various other accomplishments including the amassing of the least number of points.

This is the third year of operation of the bridge club and it is planned to have another season starting in January 2007. Anyone interested in joining the bridge club should contact Phil Boase at 604-985-2790.





President's Report

Well – I must say: My first two months as President have been quite unremarkable. The first month I was away and the second month I was “blacked-out.” But don’t despair: your diligent Management Committee continues to soldier on.

Our membership continues to be over 270 with new members continuing to join; we have a solid list of outstanding speakers lined up through the first quarter; and a number of interesting special events are being evaluated for the New Year.

Also, within the next two weeks we will be mailing to all members an important questionnaire asking for your candid assessment of our Club. Your responses are important to us and will enable us to take the Club in the direction you want it to go. Thank you in advance for completing this questionnaire and for returning it promptly in the pre-stamped envelope.

And most important: when you receive this issue of Shorelines we will be into the festive season. On behalf of the Management Committee and myself I would like to wish you all the very best for the holidays and for the New Year.

Sincerely,
Brian Cooper
President

How to barbecue a perfect turkey
This Christmas!

If you like to barbecue, and you love serving turkey at Christmas, here is the easiest method to serve a perfect bird to your family.

Remember to check that your propane tank is full, as this method takes over 3 1/2 hours.

First off, and most importantly, order a fresh turkey (Hen turkey...no more than 6kg or 13lbs...Tom turkey no less than 7kg or 16lbs).

Make your stuffing and stuff the bird just before putting it on the bbq. Place the bird on a rack inside a large aluminium pan. Wipe Olive Oil over the surface of the bird and sprinkle on dry Rosemary. Insert a thermometer in the breast. Do not put the bird in yet!

Turn on your bbq as high as it will go and leave it on high for 15 minutes. Then turn your bbq down to warm and put the bird in. Baste the bird every 20 minutes...and after about an hour you will start to smell the most beautiful turkey aroma ever.

After two hours, keep basting, but keep an eye on the thermometer, ...and as it gets close to 175 degrees get ready to take it off. At 175 degrees take the bird off and put it on your turkey platter, wrapped in a double thickness of aluminium foil. Let it sit for an hour before you serve. The stuffing will stay warm too.

As for the gravy...you just can’t beat the packaged gravy...it’s tops.

Bon appetite!

MEETINGS

Third Tuesday of each month 9:30 – 11:30 AM
Year Round
Hollyburn Country Club
West Vancouver

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