



**Women's Probus Club of Cambridge  
General Meeting  
November 15, 2024, 9:30 am  
Portuguese Club, 870 Townline Rd,  
Cambridge**



**SPEAKER FOR OUR NOVEMBER MEETING**

**Susan Raby-Dunne - War & Remembrance The Real McCrae**

**Susan Raby-Dunne is a military historian, composer, WW1 and WW11 Battlefield Guide in Europe, and the author of several books of military history including**

**Bonfire - The Chestnut Gentleman, (inspired by the poem "In Flanders Field" the author Retraces John McCreas' footsteps through his travels and WWI as told by his War Horse, Bonfire)**

**John McCrae: Beyond Flanders Fields (nominated for a 2018 Golden Oak Award)**



**Most Canadians are familiar with John McCrae through his iconic poem “In Flanders Fields,” which was penned on the battlefields of the First World War and remains a symbol of remembrance to this day. Although he will always be remembered as a war poet, the Guelph, Ontario, native was a physician, a university professor, and a veteran of the Second Boer War before he ever laid eyes on the carnage at Flanders Fields. Citing rarely seen diary entries and letters, as well as never-before-published photos of McCrae’s early life, military historian and McCrae enthusiast Susan Raby-Dunne tells the complete story of John McCrae—a man whose final chapter of life made him immortal, but who accomplished so much and helped so many in the decades before**

GREETERS FOR OUR  
NOVEMBER MEETING  
VIRGINIA CRAIG  
DEB BANNERMAN



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Thank you to all that donated to the food bank at our  
October meeting, greatly appreciated by Food Bank

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**COMING SOON:** A “new member” Coffee Party will be organized, keep looking for an update!!!



**ART GROUP and TRAVEL:** information will be forthcoming



**EUCHRE:** 1st Wednesday each month. Call Gaenor Williams, 905 802-0494 if interested.



**BOOK CLUB:**

If you would like to join us on November 8th at 10:30 at the Country Club please call Marilyn at 519 653 9743.





**LUNCHEON LADIES:** Our last outing was October 25, at The



Charcoal Steakhouse, Kitchener  
Contact Paulette 519 651-1772 or  
sign up at the November meeting for our LL November 22nd at Fiddle n  
Firkin



**The ladies of the POSH club had a very enjoyable evening at our host  
Lesley Bansen's home.**

**Good food, lots of laughter**

**By the way POSH stands for  
Probus Oldies Sharing Hospitality.**

**Heather Cooper is the organizer: 519 404-4432**



**New Members Pinned in October!**



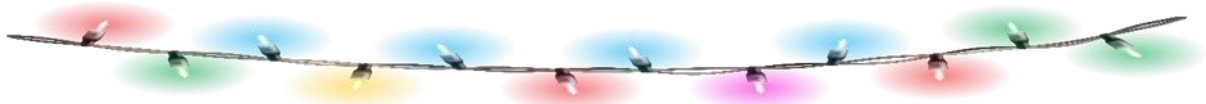
**L to R: LeeAnn Post, Michelle Collins, Chris Spencer, Lee Morrell, Sylvia Brooks.  
Welcome Ladies to our Club.**



**HAPPY BIRTHDAY to the following members who will be celebrating their day during the month of November**

**Irene Anderson  
Mary Eby  
Pam Lake**

**Nancy Dickson  
Alina Homan  
Rita Westbrook**



## PLEASE MAKE NOTE:



REMINDER TO GET YOUR CHRISTMAS  
EVENT TICKETS NOW!!!!  
THEY WILL BE FOR SALE AT OUR  
NOVEMBER MEETING!!!

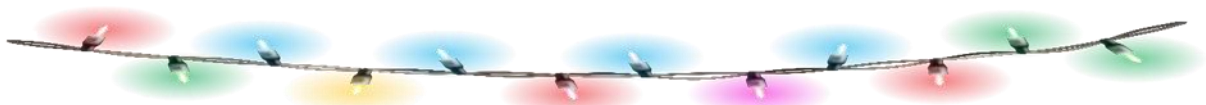
YOU CAN BRING CASH, CHEQUE OR YOU  
CAN E-TRANSFER \$45.00 TO ANNE GROULX  
AT [agroulx519@sympatico.ca](mailto:agroulx519@sympatico.ca)

GOOD TIME TO TREAT A FRIEND FOR A  
LOVELY DAY OF ENTERTAINMENT AND  
FOOD.

**THE MORE THE MERRIER, HOPE YOU ALL CAN JOIN IN THE  
FUN!!!**



**If able, bring an unwrapped toy to our  
Christmas Meeting for our local toy drive.  
Thank you!**





Suggested by: Elizabeth Jellett-Hutchinson

## Leek, Bacon & Potato Soup

### Ingredients:

25g butter  
3 strips of bacon, chopped  
1 onion, chopped  
400g trimmed leek, sliced and well washed  
3 medium potatoes, peeled and diced  
1.4l hot vegetable stock, we use low sodium  
142ml cream  
4 strips of bacon to serve.

### Directions:

#### Step 1:

Melt the butter in a large pan, then fry the bacon and onion, stirring until they start to turn golden. Add in the leeks and potatoes, stir well, then cover and turn down the heat. Cook gently for 5 mins. Shaking the pan every now and then to make sure that the mixture doesn't burn.

#### Step 2:

Pour in the stock, season well and bring to the boil. Cover and simmer for 20 mins until the vegetables are soft. Leave to cool for a few mins, then blend in a food processor in batches until smooth. Return to the pan, pour in the cream and stir well. Taste and season if necessary. Serve scattered with tasty crisp bacon and eat with toasted or warm crusty bread on the side.



## **PRESIDENTS MESSAGE**

*At our meeting on November 15<sup>th</sup> we will be remembering all of our heroes who have fought for the freedom we all enjoy today. It would be a nice tribute if you were to wear your poppies to our meeting.*

*We also have a speaker whom I am sure you will find compelling and learn something we were not aware of, I hope you enjoy!*

*While I am thinking about what else to say, I would just like to remind you that in 50 more days we will be Celebrating CHRISTMAS, personally it is my favorite time of the year, especially if we have big flakes of the white stuff falling Christmas Eve. I have a very small family but we are all together throughout the Christmas holidays, which makes my heart sing.*

*Please reach out to me if you need a ride to the meeting and I will make sure a fellow member will pick you up.*

*Thank you and enjoy!  
Linda 519 242-0046*

## **FRIENDSHIP, FELLOWSHIP AND FUN**

***Make Note: if you are aware of a fellow Probian who is in need of a card for illness, sympathy or 'thinking of you', please contact:***

***Kay Mattear  
519 623-3241***