



# LarsEncore

**BULLETIN 79**

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*The Newsletter of the Association of Retired School Employees*

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**JOIN US**



L'ARSE has purchased a ZOOM membership which allows us to hold meetings of up to 100 participants without a time limit. Our Executive has met on ZOOM several times. Our book clubs have been meeting regularly on ZOOM since the beginning of the pandemic with good success. The Cyclopaths held a ZOOM cocktail hour on November 17<sup>th</sup> which was very enjoyable. It was great to be able to chat and catch up with other cyclists.

If your group would like to hold a meeting or social on Zoom, just email me at [janicetessier@hotmail.com](mailto:janicetessier@hotmail.com) and I will be happy to set it up for you.

If this idea interests you, contact [Janicetessier@hotmail.com](mailto:Janicetessier@hotmail.com)

## CREDIT FOR COVID!

Your executive is aware of the impact that the coronavirus is having on L'ARSE activities. Fortunately, golfers and bikers still participate with social distancing and masks. The book clubs have been using ZOOM meetings. Unfortunately, our monthly luncheons are out of the question for a while.

Thus, we have decided to give L'ARSE members free membership for one year (until Dec. 31, 2021). You received an e-mail from me a few days ago to inform you of your new membership dues status. \$10 is not much, but it's one less thing for you to think about! (as if any of you were....). Take care,



**Lois Maeder - Membership**

## LARSENCORE

### HOLIDAY EDITION

#### Why Not Join A Group?

2	President's Message
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# President's Address/ Message du président

Thank you to all who attended our Annual General Meeting, via Zoom, on November 30. It was a very different and unusual way to hold our meeting, but it was nice to see so many of you there. Hopefully by November of 2021 we will be able to meet at a luncheon again.

Since there are so many of you that I don't know, I can only assume you don't really know who I am either, so let me introduce myself to you. I taught for 36 years - 10 of them with the PSBGM (Westminster School, Dorval Gardens, Central Park, Meadowbrook and Elizabeth Bal-lantyne). I transferred to Cedar Park in the Lakeshore School Board in 1984, and taught there until I retired in 2010. I was always very active in the Union (as was my mother, Jeanne, who was librarian at Beaconsfield High in the 70's) and was Elementary Vice-President for many years. I taught using my married name, Dixon, so some of you may have known me as Barbara Dixon.

2020 has certainly been an unusual year. I know that many of us miss our in-person groups and lunches, and we all hope we can get back to them in the not-too-distant future. We were fortunate that outdoor activities like Golf and Cycling were able to continue through the summer, and hope to be able to run our Snowshoeing and Cross-Country ski groups. Our book clubs have continued to meet via Zoom. Perhaps you have found other activities that are able to have virtual meetings

I would like to wish all of you a happy holiday season. Our celebrations will certainly be different this year, but I would hope that we will all do what we need to so that we can celebrate together next year. I won't be seeing my children or grandchildren, but will do a Zoom dinner together. I hope you are able to find a safe way to celebrate with your family and friends too.

Until we can see each other in person, please feel free to reach out to me, or other members of the Executive, if you have suggestions for groups or activities we can do safely, or if we can help you in any way. Until next time - stay safe and healthy.

*Barbara Randle, President*  
barbrandle01@gmail.com

**L'ARSE is a non-profit corporation whose sole mission is to foster friendship and mutual support amongst school board retirees. Eligible for membership are retired teachers, support staff and administrators. We are a registered not-for-profit corporation formed under Part III of the Companies Act (RSQ ch. C-38, section 218) holding letters patent under the registry/matricule # 1149265325.**

## School Board Elections

Elections in English School Boards have been postponed a second time.

It is unknown when the elections will actually take place. Still, it is important that members of the English-speaking community make sure that they are registered on the voting lists. This link allows individuals to check if they are registered: <http://monbureaudevote.ca>

When the elections do happen, volunteers will be needed to help out. Each school board will have its own election officer whose name can be found on the board's website.

# INTEREST GROUPS

3.

## Book Club I

The Original Book Club



### RECOMMENDED READS:

*Olive Again*, by Elizabeth Strout, kept me turning the page, laughing at the characters' foibles, and choking up over the protagonist's vulnerability. Olive Kitteridge, now an aging, irascible loner, was the title character in an earlier Strout novel, but you don't have to read it to appreciate the small-town stories here, woven through with irony and compassion.

*The Birthday Boys*, by Beryl Bainbridge, is a fictionalized account of Scott's doomed Antarctic expedition in 1912. At once hair-raising and beautiful, it's an astonishing tale of misguided courage and human endurance, and it simply crackles with life.

*A Woman is No Man*, the debut novel by Arab-American Etaf Rum, tells the story of three generations of Palestinian-American women struggling to find their voice within the confines of a traditional Arab culture in America. A disturbing and riveting read!

*The Splendid and the Vile*, by Erik Lawson, is a non-fiction account of Britain under Churchill in 1940-41, with a focus on how he became the iconic leader who inspired and led his country through the Blitz. Told with an emphasis on both his personal and professional lives, it's a fascinating snapshot of a charismatic figure at a pivotal point in history.

*Son of a Trickster*, by Eden Robinson. In teenaged Jared, everyday existence meets indigenous beliefs. Dysfunctional family dynamics, magic, and substance abuse make each day a challenge for this young man who just wants a normal life. Sometimes funny, sometimes sad, it's a wild ride!

*The Forgotten*, by David Baldacci. His books are exciting to read, the characters are believable, and the language is appropriate.

The Sue Grafton Series. She is a semi-successful private eye who takes on interesting cases.

*Too Much and Never Enough*, by Mary L. Trump, PhD, is all about Trump growing up. It is most interesting, as it explains that he was incapable of learning or evolving, regulating his responses, or taking in and synthesizing information as a young person, and that continues today.

*Consent*, by Annabel Lyon, is a tale of two sets of sisters and of family love and responsibility. Eventually, the lives of these sisters entwine in very startling ways.

*Songs for the End of the World*, by Montreal author Saleema Narwaz, is the story of a crisis, a pandemic, that leads her characters to find moral integrity and us all to find hope.



*The Colour of Love*, by Marra B. Gad, is a memoir of a bi-racial child adopted by a loving white Jewish couple. It takes place in Chicago in the 60's and details the author's struggles with the prejudices encountered within her extended family.

*All the Rivers*, by Dorit Rabinyan, is a beautifully written story of love between a Palestinian budding artist and a young Israeli woman living in New York City. It explores their complex relationship because of their different backgrounds, shadowing the Palestinian-Israeli conflict, but it is primarily a love story.

*Unbroken*, by Laura Hillenbrand, is a biography of World War Two hero Louis Zamperini, a former Olympic star, who survived a plane crash in the Pacific, spent forty days drifting on a raft, and then survived two years in POW camps.

**We wish you a healthy, happy holiday, with plenty of time to curl up with a good book!**

## 4. **Book Club II**

### **Christmas Book List**

*The Wonder Boy of Whistle Stop* A heartwarming novel about secrets of youth rediscovered, hometown memories, and the magical moments in ordinary lives, from the beloved author of *Fried Green Tomatoes at the Whistle Stop Café*, Fanny Flagg.

*The Evening and the Morning* by Ken Follett A thrilling and addictive new novel--a prequel to *The Pillars of the Earth*--set in England at the dawn of a new era: the Middle Ages

*Girl, Woman, Other* by Bernardine Evaristo Winner of the 2020 Booker Prize. A must-read about modern Britain and womanhood . . . An impressive, fierce novel about the lives of black British families, their struggles, pains, laughter, longings and loves.

*The Glass Hotel* by Emily St. John Mandel. A captivating novel of money, beauty, white-collar crime, ghosts and moral compromise in which a woman disappears from a container ship off the coast of Mauritania and a massive Ponzi scheme implodes in New York, dragging countless fortunes with it.

*The Wake* by Linden MacIntyre. The book is about the 1929 tsunami that hit Newfoundland's Burin Peninsula. It tells the story of the loss of homes, families and memories. It also shows the strong character of the survivors who helped each other rebuild their lives.

*The Night Portrait* by Laura Morelli. An historical novel about Da Vinci's painting Portrait of a Lady with an Ermine. It tells the story of a woman who fought to save the painting from the Nazis during World War Two. NOTE: There is a dual timeline Milan 1492 and Munich World War Two.

*10 min. and 38 sec.* by Elif Shafak . Shafak writes about five friends who are considered outcasts in Turkish society. Through rich imagery and comical scenes, we learn about the lives of the unheard.

*Breasts and Eggs* by Mieko Kawakami (translated from Japanese). This book paints a portrait of contemporary womanhood in Japan. The author recounts the intimate journey of three women as they confront oppressive mores and their own uncertainties on the road to finding peace and futures they can truly call their own.

*In The Wood* by Tana French, is a psychological suspense mystery. It takes place in Dublin in 1984. Three children go into the wood near their home and don't come home when called. Two disappear completely and one is found traumatized in the Wood.

*They Left Us Everything* by Plum Johnson. This true story narrates the story of a family dealing with the emptying and sale of a beloved family home following the death of their mother.

*Red Notice* by Bill Browder A true story about the experiences of a fund manager in Russia.

*Always The Last To Know* by Kristan Higgins. A family copes with the aftermath of a serious stroke suffered by the father.

*Random Passage and Waiting for Time* by Bernice Morgan. The story of the trials and tribulations of life in an isolated outpost in Newfoundland.

*The Girls With The Grandmother Faces* by Frances Weaver. With wit, plucky self-confidence, and practical sense, Weaver tackles the difficult questions women must face as they age, sharing ideas and encouraging anecdotes on everything from coping with widowhood and family to making new friends, going back to school, traveling, and support groups.

*Polenta at Midnight* by Glenn Carley. The true story of a man who has married into an Italian-Canadian family and the lessons he learns from his father-in-law.

*The Batchelor Brothers Bed and Breakfast* by Bull Richardson. Delightful anecdotes about a B and B.

Any book by Ann Patchett

**Lesley (lesleypasquin@gmail.com)**

# GOLF REPORT

Mike Kirk reported that despite COVID restrictions, the L'ARSE golf activities continued, though rained out for 7/9 sessions. The School's Open Open was held, and indoor golf will start after January 1: Mike will check out venue status.

## Cross Country Skiing

The ski season will be here before we know it. Cross country skiing in quiet wooded parks may be the ticket to get us through what could be a very long winter. Group gatherings are not permitted at this time, but things can change. We would like to get skiers out once a week. Our plan is to divide people into groups of two or three skiers.

Because this sport is so weather dependent, our outings will be planned on a day when the conditions permit. We will ski locally: Bois de Liesse, Cap St. Jacques and Ile Bizard.

Again this year there will be three organizers: Myself, Jim Kyle [james-kyle@hotmail.com] and Colin Legault [legaultcj@yahoo.ca]. Please email each of us if you would like to be on our list and we will email you the time and place a day or two before we ski. The group is made up of people of all ages and skill levels, so if you love to ski and love the outdoors, please join us.

Mary Anne Bindner [mabindner2@gmail]

## Snowshoe Group

This winter L'ARSE will attempt to establish snowshoeing outings on a regular basis. This activity, like golf, cycling and cross-country skiing can lend itself well to the social restrictions currently needed. There are many local sites which afford excellent conditions for this activity.

Whereas L'ARSE groups have designated a specific weekday, we would ask those interested to let us know the days when they are not available and would do our best to schedule outings around those restrictions and snow/weather conditions.

If you would be interested in participating, please contact Bryden Murray at 514-697-1527 or email bryden.murray@sympatico.ca.

# Creative Writing Workshop

Looking for a new activity during the pandemic? Are you interested in writing memoir, family tales or personal stories? One of our members, Karen Zey, is a published writer and offers a creative writing workshop via ZOOM through Pointe-Claire Library. The Circle of Life Writers 1 workshop is free to Pointe-Claire residents and only \$10 for non-residents. The next 11-week workshop will run on Tuesday afternoons, 1:30-3:30, Jan 19th – March 30th. Registration opens on Jan. 12th. For more info, check with the library at 514- 630-1218 or on the city website.



## Bridge, canasta and samba

### Bridge Base Online (BBO)

Bridge website: <https://www.bridgebase.com/>

Whether you are a beginner, intermediate or It would be my pleasure to walk you through the website via a Zoom meeting, where I could share my computer screen with you and show you all the options available.

Contact: Lois Maeder

Cell: (514) 757-9073

e-mail: [lois.maederalves@videotron.ca](mailto:lois.maederalves@videotron.ca)

Bridge/Canasta: Use of the Cambridge is cancelled until further notice.

## 6.

### Comfort food: Beef Bourguignon

#### Ingredients:

2 cups of small button onions  
¼ cup of corn flour  
¼ cup of all-purpose flour  
Two teaspoons of sea salt  
Two pounds of cubed beef  
3 branches of celery cut into dice  
3 medium sized carrots cut into dice  
3 cloves of garlic chopped  
3 French shallots chopped  
2 ¼ cups of Boeuf bouillon  
1 and ½ cups of red wine  
½ can of tomato puree  
8 slices of lean bacon cut into small pieces  
1 container of whole sliced mushrooms  
1 tablespoons of butter and a small amount of vegetable oil

#### Recipe:

Fill a saucepan with water, bring it to the boil, pour in the onions for three minutes, drain the water, refresh under the tap and peel the onions.

Pre-heat the oven to 350 degrees F.

In a bowl mix the sea-salt flour and beef cubes ensuring all the cubes are well covered with flour; put contents to one side.

In an oven-safe or Creuset type pot melt the butter and add oil and brown beef cubes on all sides.

Add celery, carrots, garlic and shallots and simmer for five minutes.

Deglaze with the red wine.

Add Tomato puree and beef bouillon.

Season with salt and pepper.

Place in the previously-heated oven and cook for two hours covered.

Meanwhile cook bacon to your desired doneness, place bacon on a paper towel and using the bacon grease from the pan fry off mushrooms to golden brown.

After one and half hours of cooking in the oven add the mushrooms and bacon and onions to the dish and cook for a further ½ hour.

Adjust consistency using the corn starch (mix in cold water prior to using)

Options: serve with mashed potatoes or new potatoes or whatever you feel like. Enjoy!

## Boeuf bourguignon

#### Ingrédients:

2 T de petits oignons  
1/4 T féculé de maïs  
1/4 T farine  
2 c. à thé fleur de sel  
2 lbs de cubes de boeuf  
3 branches de céleri (coupées en dés)  
3 carottes pelées et coupés en dés  
3 gousses d'ail hachés  
3 échalotes françaises ciselés  
2 1/4 T bouillon de boeuf  
1 1/2 T vin rouge  
1/2 boîte de pâte de tomate  
8 tranches de bacon coupées en petit morceau  
1 paquet de champignons blancs tranchés

#### Recette:

Préchauffer le four à 350 F

Remplir une casserole d'eau et mettre à ébullition.

Verser les petits oignons, laisser mijoter 3 minutes et ensuite égoutter. Laisser tempérer légèrement sous l'eau froide et éplucher.

Dans un bol verser la farine, la fleur de sel et le bœuf puis bien recouvrir chaque cube de farine. Réserver

Dans une casserole ou creuset, faire fondre le beurre et y ajouter un peu d'huile et ensuite dorer uniformément les cubes de bœuf.

Ajouter le céleri, les carottes, l'ail, les échalotes, puis laisser cuire durant 5 minutes

Déglacer avec le vin rouge

Ajouter le bouillon de boeuf et la pâte de tomate

Saler et poivrer

Enfourner durant 2 heures (couvert)

Entretemps, dans une poêle faire cuire le bacon à cuisson voulue, retirer et éponger sans jeter l'huile dans la poêle pour y faire dorer les champignons et les griller.

Après 1hre 30 minutes, ajouter les champignons, le bacon et les petits oignons au plat principal et poursuivre la cuisson durant les dernières 30 minutes.

Option: servir avec une purée de pommes de terres ou encore pommes de terres nouvelles ou à votre guise.

## My grand-maman's tourtière

1 1/2 lb ground porc  
 1/2 lb ground veal  
 3-4 onions, chopped  
 1/4 tsp cinnamon  
 1/4 tsp nutmeg  
 Pinch of ground clove  
 2 tsp salt  
 1/2 tsp black pepper  
 1 cup bread crumbs or mashed potatoes  
 2 pie crusts

Brown meat, onions and spices.  
 Cover with water and cook 1 1/2 to 2 hours.  
 Add bread crumbs or mashed potatoes.  
 Place in pie crust, cover with second crust.  
 Bake at 350 for 40-45 minutes.

## Tourtière de Grand maman

1 1/2 lb de porc haché  
 1/2 lb veau haché  
 3 ou 4 oignons  
 1/4 c. à thé de cannelle  
 1/4 c. à thé de muscade  
 Pincée de clou de girofle  
 2 c. à thé de sel  
 1/2 c. à thé de poivre noir  
 1 tasse de chapelure ou de  
 pomme de terre en purée  
 2 abaisses

Faire revenir la viande, l'oignon et les épices.  
 Couvrir d'eau et mijoter 1 1/2 ou 2 heures.  
 Ajouter la chapelure ou pommes de terre en purée.  
 Placer dans les abaisses.  
 Cuire à 350 pendant 40 à 45 minutes.



## A Murray family holiday favourite!

### Rum dessert

5 egg yolks      3/4 cups sugar      1/3 cup rum  
 500 mL whipping cream, whipped  
 1 envelope gelatine in 1/4 cup cold water  
 Mr. Christie chocolate wafers (Metro carries them,  
 but I have never found them at IGA)



Heat gelatine in water over double boiler until dissolved.  
 Beat egg yolks and sugar until pale yellow.  
 Add gelatine in a steady stream and mix well.  
 Add rum and mix again.  
 Fold in whipped cream.  
 Garnish bowl with chocolate wafers. Pour in rum mixture. Add more wafers in  
 centre of bowl.  
 Chill or freeze.  
 Take out of freezer 20-30 minutes before serving. **Enjoy!**

8.

## Mrs. MacRae's Shortbread

Preheat oven to 300-325° F

1 cup packed brown sugar

5 cups flour

1 lb butter

Soften butter, mix with sugar and flour until well mixed & sticks together

Put on ungreased cookie sheet then roll out with rolling pin

Prick all over with fork

Cut into 1½ - 2" rectangles

OPTIONAL: Decorate with green or red cherries, sparkles, etc

Bake at 300-325° F for 1 hour, or until tops are golden.

Back in the 1950s, growing up on Brunet Avenue in Pointe-Claire, there was always a round of Christmas neighbourhood parties. Children were usually unruly participants, since babysitters were likely an extravagance, but when we would gather at the nearby home of Bill & Gwen MacRae, there was little resistance. (The MacRaes had the first TV set on our street, where we watched Elizabeth's 1952 coronation.) Gwen, who oldtimers like myself might remember was the French specialist at Cedar Park School, would bring out a plate of goodies for the kids, chief among which were the shortbreads. Ahh, extasy!

—Bill Stockwell

## Cranberry salsa

### Ingredients:

- 12 oz cranberries
- 1/4 cup sliced green onions
- 2 jalapeños minced
- 1/4 cup fresh cilantro leaves minced
- 2 tablespoons finely grated fresh ginger
- 2 tablespoons lemon juice
- 1/2 cup sugar

### Instructions:

- ◆ Rinse, drain, and pick over cranberries, (discarding all that are soft or bruised). Place cranberries in a food processor or blender; pulse until finely chopped but not mushy.
- ◆ Place crushed cranberries in a bowl; mix together with green onions, jalapeños, cilantro leaves, and ginger.
- ◆ Pour lemon juice and sugar over and stir together.
- ◆ Cover with plastic wrap and refrigerate and allow flavours to develop. It will be a bit tart to begin with, but as it is allowed to sit it will develop even more flavour.
- ◆ Can be served as a plain salsa, but is amazing served over cream cheese with crackers.



gg63067948 www.gograph.com



## Mini-Tourtières Puff pastry

4 c flour  
1 lb salted butter chilled  
1 c sour cream

Place flour in large bowl and cut in butter in large chunks with a knife

With a pastry cutter, cut butter into flour mixture until it resembles coarse meal

Add sour cream and stir with fork until just blended (dough will be quite soft)

Shape into four balls and chill for at least two hours

Take each ball out as you are ready to roll out. Roll out to 1/8-inch thickness

Cut into three-inch circles (I use a glass)

Place about 1 tsp in center, and fold over and crimp edges to seal... I use a fork

Place on ungreased cookie sheet

Bake 375° degrees for 15-20 minutes until lightly browned

10.

## I'm not crying, you're crying....

(note: All this works for Girls, too)

If you give a boy a hockey puck, he will want a hockey stick to go with it.

You'll buy him the best stick you can find, and then he will probably want a helmet, gloves, and skates to go with it.

Then, he will probably spend hours begging you to go outside in the driveway to play with him, even though you may want to sit on the couch and watch tv. He will insist. And his insistence will win.

And when a boy gets a jersey, he will need breezers and socks and suspenders to go with it. And a TEAM...and then life as you know it will end.

There will be no more lazy weekends watching tv. You will see more sunrises than you ever thought possible. Every spare minute of your time will be spent hauling bags and stinky gear and crazy boys all over town for hours to practice for a game.

### THE GAME

And your house will be a mess. And your car will be dirty. All because you gave a boy a hockey puck.

Your weekends will be spent freezing in a hockey rink. And his weekends will be spent gaining confidence and friends, and learning new skills and having fun and getting sweaty. So sweaty in fact that you will have to learn how to do laundry in a whole new way, like maybe at a carwash using the pressure washer.

And you will be there the day he scores his first goal, gets his first assist and kills a penalty by blocking shots. And he will make you SO proud. The other parents will congratulate you. But you feel weird saying thank you because it's not you on the ice or on the penalty kill. It's him. He did this.

And right before your eyes, your little boy will be transformed from the baby who spun around with his skates on the ice, (because he loves attention), into one of the best hockey players you've ever seen.

When you give a boy a hockey puck, you give him more than just a puck. You give him a sport, and talent, and hope, and dreams, and friends, a new family, a place to learn about life, room to grow as a person where he can push his limits, and bravery, and courage and LIFE, and memories. And he will have ALL of these things, simply because you gave a boy a hockey puck.

Because you gave a boy a hockey puck, you too will develop new/ lifelong friendships, developed solely from the same passion for the game and love of your team. You will root together. And spew PG-13 things out of your mouths together. Because you gave a boy a hockey puck.

Then one day, many years from today....he will be in his room and a puck will roll out from an old dusty hockey bag underneath his bed. And he will pick it up and realize instantly that when you gave that boy a hockey puck, you also gave him a childhood that he would never forget. And then he will hug you, and your eyes may leak – because you realize that everything YOU gave up along the way.....was worth it! All because you gave a boy a hockey puck!



— Author: Unknown

# Remembering Antoinette Scarano

*“The song is ended, but the melody lingers on” Irving Berlin*

In her passing, we are reminded to celebrate life, as our mother, Antoinette, celebrated those around her every day that she lived.

Antoinette will be remembered for many things, but above all, for her devotion to her family, her friends and her community. She dedicated her life to helping better the lives of everyone she crossed paths with, never expecting anything in return. Her infectious laugh will also leave a lasting imprint!



She passed away after putting up nearly a year long fight, saying “NO” to cancer, on November 10<sup>th</sup> 2020, with her family by her side. She spent most of her fight at home, being looked after by her husband, Ronnie Martorana, and a bright and beautiful team of caregivers. She spent her final hours being cared for by the incredibly compassionate team at the Teresa Dellar Palliative Care Residence.

Antoinette was born to Biagio Scarano and the late Maria Lizza, March 24<sup>th</sup> 1957, in Roccanova, Italy. She was Unconditionally-loving mother to Roseann and husband Alastair, and Andrew and fiancée Jessica. She was loyal sister to Pierangelo and wife Emily, niece to her zia Concetta and late zio Antonio, and caring cousin to Angie, Pino and families. Sister-in-law to Maurice, Frank and families, zia/ma tante to Natasha, Peter, Jean-francois, Tania, Danny, Anthony & Sonny and great aunt to Ariana. The role she took the most pride in however, was that of nonna to the three joys of her life, her grandchildren Cooper, Noah and Ayla.

In addition to completing her CÉGEP and university education with two young children, and after a brief career with CFQR radio, she served the Lester B Pearson School Board as work placement coordinator for over 30 years, working tirelessly to improve the opportunities for the young people she worked with. She was instrumental in starting the CFER Riverdale and Lasalle programs, preparing hundreds of students for the world of work.

Antoinette was most passionate about, and will be remembered for, the work she did to better her community. She spent many years on boards of vital grassroots charities and non-profit organizations such as the Pearson Education Foundation, the Chamber of Commerce, AJOI, Light a Dream, the Resource Community Centre, and was actively involved in local political campaigns.

She has also left behind many gifts in the beautiful quilts, scarves, blankets, socks, cards, albums and other creations that she lovingly made for her family and friends. Many of us have something gifted to us by Antoinette, that will keep her memory alive and we will be able to cherish for years to come.

A private gathering was held for Antoinette’s family to say their goodbyes. The family are planning a memorial and fundraiser in the spring of 2021, to honour Antoinette and all of the charitable work she did. Details of the chosen charity and event will be posted in due course.

In the wise words of Maya Angelou, mum has left a real legacy. She’s made a mark on the world that can’t be erased. We will dedicate our time to carrying on your legacy mum, and perhaps starting our own. We love you, our bright and ever-shining angel.

---Roseann, Andrew & family

+++++

*Antoinette worked tirelessly for the Foundation and was a valued member as Vice President. She approached each task with cheerfulness and a determination to make it happen always with the best interest of students at heart. We could count on her to organize bagels for runners and tournaments for golfers, raising funds for the Foundation.*

Lesley Pasquin <lesleypasquin@gmail.com>

12.





# Crafting Corner

Well, quarantine and lockdown have been good occasions for some of us to finally use up those supplies we were hoarding (not hoarding, we were preparing for these emergencies)!

Michèle has been designing and printing fabrics, some of which are incorporated into quilted textile work. And her spirit of upcycling produced this blue/purple quilt based on a discontinued Ikea bedsheet found at a thrift store.

Claudia has been knitting socks and this incredibly intricate lace patterned pink sweater - gorgeous. She is also training a future generation to be creative by guiding her granddaughter to produce this cheery green papier-mâché dinosaur.

Brenda has been producing too many beautiful quilts to show all here but this sample of four bed quilts is truly a good example of how strips, squares and triangles can be turned into mesmerizing patterns!

As usual, we invite any new retirees who want to join us (virtually) and share their ideas and artistic experiments with us to please drop us a line. Now it is even starting to look like vaccines may someday allow us to resume our little peer-teaching get-togethers. Hurray for that!

Michelefitzgeraldmb@sympatico.ca



14.

# L'ARSE MEMBERSHIP FORM

## Regular Member

L'ARSE (L'Association of Retired School Employees) is open to any retiree from any educational institution and the spouse/partner of the retiree.

Name of Retiree \_\_\_\_\_ Retired from \_\_\_\_\_  
(location)

If you wish to include your spouse/partner in your membership,  
please enter their name/e-mail address here:

Spouse/Partner name: \_\_\_\_\_ e-mail: \_\_\_\_\_

## Associate Member

Subject to available space, L'ARSE is also open to people who wish to participate in a L'ARSE-sponsored activity\*.

Name \_\_\_\_\_

\* \* \* \* \*

E-mail address \_\_\_\_\_ Phone # \_\_\_\_\_

Street address \_\_\_\_\_

Town \_\_\_\_\_ Postal Code \_\_\_\_\_

**MEMBERSHIP:- Lois Maeder-Alves, 63 Devon Road, Baie d'Urfé, QC H9X 2W7**

\* \* \* \* \*

### CREDIT FOR COVID!

Your executive is aware of the impact that the coronavirus is having on L'ARSE activities. Fortunately, golfers and bikers may still participate. The book clubs have been using ZOOM meetings. Unfortunately, our monthly luncheons are out of the question for a while. Thus, we have decided to give L'ARSE members free membership for one year. You will be receiving an e-mail from me within a few days to inform you of your new membership dues status. \$10 is not much, but it's one less thing for you to think about! (as if any of you were....) Take care,  
Lois Maeder - Membership

The **LarsEncore** newsletter, issued 3 times a year, outlines the many and diverse activities available through our Association. It also highlights the activities of individual members. Articles highlighting members' travels, other activities or items of interest are most welcome!

The newsletter will be sent electronically, unless you prefer a copy by mail.

I wish to receive my copy of LarsEncore via Canada Post: \_\_\_\_\_

\*Your personal contact information will be held in confidence by the Membership Chair, and shared only with L'ARSE activity leaders and executive members, as required. If you wish your contact information to be held ONLY by the Membership Chair, please check this box

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

