

Retirees Association of Mohawk College

News Letter April 2004

We spotted the first redwing black bird on March 2 this year but he did not prove to be the harbinger of spring as he is reputed to be. March was an up and down month with the two snow storms that usually occur. Since the last newsletter your association has had two events:

- On February 3, Forty-eight retirees and guests celebrated the Chinese New Year at Le Chinois. Barbara Hallam reports on page 3.
- Twenty-eight retirees and guests attended a production of *The Producers* at the Cannon Theatre in Toronto. Isabel Kerr reports on page 3.

Coming Events

- Wednesday, May 12, *Fiddler on the Roof* at the Stage West Dinner Theatre (Sold out)
- June 13 – 17, Cape Cod 5 days and 4 nights (See accompanying sheet).
- Tuesday, June 8, Annual General Meeting (Contact Marie Yakimoff 905-522-7370)
- Wednesday, Aug 18, Senior's RBC Jubilee Concert (See accompanying sheet).
- Friday, Sept 21, *Guys and Dolls* at the Stratford Festival Theatre (See accompanying sheet).

Report on the April Board Meeting

Your board met at the College on April 6. An ad hoc committee that met with college officials regarding the "Shaping the Future Campaign" reported that an invitation to all retirees will be issued for lunch and a viewing of the new facilities. The lunch date is 12 noon Tuesday, May 18 .

A proposal will be made to the membership at the AGM to donate \$1000 to the Student Emergency Assistance Fund

Let's Do Lunch

Sfoozi's At 370 Wilson St E in Ancaster specializes in Italian cuisine. It is a relatively large with a warm decor and booths as well as tables. They have a good selection of beers, ales and stouts on tap. Although we didn't pursue it, the wine list appeared rather meagre. It being a rather cold day and feeling the need for nourishment with both decided on Guinness, Mary a half pint and yhe a pint. The zuppa del giorno was cream of potato with cheese and bacon. We both ordered it and Mary chose a half club sandwich on ciabatta roll and your humble editor (yhe) the pasta del giorno, sausage, red peppers and onions with red sauce over linguini. The soup was excellent and was served with a crusty bread. Mary found her sandwich to her liking. The pasta was nicely spiced and delicious. With Guinness, tax and tip lunch was \$39.

Those retirees who may have worked at the Wentworth campus probably know the *Trocadero* at the corner of Barton and Sandford Sts. Neither Mary nor yhe had lunched there in many years – about 15 years for Mary and 35 for yhe. Mary found the ambience much improved from what she remembered. The service was excellent with friendly and helpful wait staff . We both had a Moretti beer to start and the zuppa del giorno, a cream of broccoli nicely seasoned with garlic. Mary chose the chicken

sandwich with red peppers and asiago and yhe a stuffed pork tenderloin sandwich which was topped in a similar fashion. The soup and sandwiches were delicious and it was altogether a pleasant luncheon experience. Lunch with beer, tax and tip was \$40.00.

Mary and yhe had been planning to take friends Dan and Helen to lunch in honour of their wedding anniversary since November last. We finally got around to it in February. Dan expressed an interest in Vietnamese food and Mary proposed the *Viet Nam* restaurant at 90 Wellington St. N. We reported on this restaurant five years ago in the April 1999 newsletter. Dan and Helen chose the wonton soup and Mary and yhe the hot and sour soup. Dan and yhe had a Tsingtao beer each and the ladies tea. We then shared five Vietnamese dishes – all very fresh and tasty. Lunch for four with tax and tip was \$74.50.

. While on an abortive search for a Vietnamese restaurant whose address was wrongly given in the Hamilton Spectator, we found ourselves near *The Crystal Dynasty*, 94 Cannon Street West (just across from the Sir John A MacDonald High School) in Hamilton that was reported on five years ago. *Dim Sum* being one of our favourites we decided to lunch there. (We had of course visited it often in the intervening years). We chose seven items from the menu and together with green tea, tax and tip the cost was just \$26.79. We noted also that the English of the wait staff has improved greatly.

Fragoso's Seafood Place at 293 Barton St E specializes in Portugese cuisine. As one would expect from the name, seafood is the specialty but other dishes are on the menu including goat and rabbit. We both chose a glass of Cool Beer and the soup of the day, which was rather pedestrian, and the red snapper. Yhe chose steamed mussels. The ten large, tender and juicy mussels were accompanied by a mound of fragrant rice and silver dollar potatoes; Mary's red snapper was served with the rice and potatoes also. The food was attractively served, nicely cooked and delicious tasting. With beer tax and tip the cost was \$25. Did they make a mistake?

Our friend Kathy recommended the *Big Apple* a new Italian restaurant at 137 Ottawa Street N, (south of Cannon St on the west side). It is a pleasantly decorated white "table cloth" establishment. Since they did not have Morretti beer we had a ½ L of the house red. Mary ordered the cannelloni which came with a salad and yhe the mussels in red sauce. Both were daily specials. The wine was more than acceptable as house wines go and Mary found the cannelloni to be excellent. The large portion of mussels were served in a delicious red sauce. Lunch with wine, tax and tip was \$40. At the time if our visit they were not yet set up to accept "plastic". Fortunately Mary had cash.

One rainy Friday in April Mary and yhe were wandering along James St N looking for a place to have lunch, having heard that there were some good restaurants in the area. *The boce doce*, a Portugese restaurant located at 230 James St N seemed a reasonable choice. The procedure there is to order your lunch from a steam table and carry it to your table as one would in a cafeteria except one chooses an entree rather than individual items. Mary chose a fish and yhe roast pork. Both were accompanied by several roast potatoes, fragrant rice mixed with vegetables, and accompanied by a rather large Portugese bun. The food was tasty and plentiful and as unpretentious as the surroundings. We shared a ½ L of a rather mediocre house wine. Lunch with wine, tax and tip was \$36.30.

Dining At *Le Chinois*

What could be a better way to celebrate the beginning of the Year of the Monkey than by dining at *Le Chinois* restaurant? This establishment consistently comes through with an excellent variety of Chinese food. The Mohawk Retirees obviously know that as 48 gathered for dinner there on Feb. 3rd.

A snowstorm a week previous had postponed the first attempt. All will agree that the 10 courses were delicious and plentiful as was observed by the number of folks taking home "doggy bags." The

young lads serving our group were helpful in explaining each dish and quick with the service. The only problem was that the message in the fortune cookie has not come true!

Barbara Hallam

The Producers

Wed. March 5th saw a friendly group of 28 retirees, family and friends meet at No Frills on Main W to board a very comfortable Wills bus for our trip to the big smoke to see *The Producers*.

The ride to Toronto was uneventful but the traffic was as busy as usual. We arrived too early for lunch so what were we to do? Unknown to us, Alan Gregson and his wife Dorothy had ventured to TO the weekend previously and had mapped out a tour. We saw the old and new Fort York, the Fashion District, China Town the inner circle of Uof T and the area of Cabbage Town that is being upgraded (not much under \$1,000,000) and a Distillery that has shopping and to quote Alan "a good place for lunch".

Lunch was at the *Town and Country* and as we were the first there everything was very fresh. There was a marvellous variety of main courses and deserts. Favourites seemed to be the soup, trifle and the fresh waffles.

I shared a table with Elizabeth Maas and Louise and Bob Dawson and couldn't have asked for better company. The noise level demonstrated that the folks were enjoying themselves and the food.

Back on the bus at 12:30 to be delivered to the front door of the Cannon Theatre. We were early but it was a nice day and some folks went across to the Eaton's Centre while others walked around Yonge St and into some of the shops. While I was standing outside the Theatre I thought I recognized a fellow crossing Yonge St and as he went by the door man said "good afternoon Sean". It was Sean Cullen one of the leads of the show. A group of teenage boys were standing there and they were debating if it was Sean or not and finally asked the doorman. They were disappointed that they didn't get an autograph or picture. One lad said "isn't it typically Canadian that the lead of a hit play can cross the main street of town and no one stops him.

The production was enjoyable. I thought the sets were very good especially the use of mirrors to make the army look larger. Most enjoyed the showgirl scene especially the girl with the sausage on her head. I have seen Sean Cullen on TV but didn't realize that he did theatre. Michael Therriault the co lead was also very good. He reminded me of a young Martin Short as his body language seemed to be similar. The very tall blonde, Sarah Cornell, was very attractive and I'm sure the gentlemen enjoyed those long legs.

It was a light and easy afternoon. It was not a musical that left you singing a tune as you walked out but it did leave you with a smile on your face.

The bus was there and at 5pm we started our journey home. Geoff Brooker, who was there with his wife Linda, helped pass the time with a few jokes and also reminders of future events. We arrived back at Main West No Frills in good time after a very pleasant and relaxing day.

A thank you must go out to Marie Yakimoff for all the arrangements especially all those phone calls to find a place for us to park and then to let all of us know. Good Job Marie!!!

Isabel Kerr

Mohawk Annual United Way Garage Sale

Join the 23rd Annual Mohawk College United Way Garage Sale to sell those new and used household items. The event takes place at the Fennell Campus parking lot on Saturday, September 11, 2004 from 9:00AM - 2:00PM. The rain date for the event is Sunday, September 12, 2004. With over 200 vendors and 5000 shoppers, you are sure to find something you'll enjoy! For more information or to obtain a registration form, please contact the Student Life office at (905) 575 2081.

Spinning the Web

I was watching the 2003 movie *The In-Laws* (not recommended) the other day, and I got caught up with one of the actors. He looked so familiar, but I couldn't place where I had seen him before. I waited for the end credits to see if I recognized either the character name or an actor. I did. It was David Suchet (Poirot on A&E, police inspector in *A Perfect Murder* among many other character roles). However, there are times when I can't immediately place an actor or when I just want to see what other movies someone has appeared in. The solution is imdb.com (Internet Movie Database). There are thousands of movie titles and actors listed. If you know the movie title, enter it in the search box and you'll get a synopsis of the plot, a rating system (user rated), the most important people "behind the scenes" of the movie and the cast (usually the most important cast members are listed but there is a link to view all of them). If you are interested in a particular person listed, click on the link to see all the movies (and many of the TV shows) that person has been associated with. If you know the actor's name, enter it in the search box and you'll get all the movies and TV shows he/she has appeared in as well as a mini-biography.

Just in case you're not aware, there are two (at least) national Canadian news websites: canoe.ca and canada.com. Both provide national and international news, sports, weather, lotteries and business news (and much more). [Canada.com](http://canada.com), however, also offers daily news updates (local, national, sports, etc.) e-mailed to you daily, similar to e-mails available through cnn.com. You can also subscribe to a "paperless" subscription to *The National Post* for \$10/month.

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