



# Retirees Association of Mohawk College NEWSLETTER Summer, 2008

## Retirees Enjoy Repast at Liuna Station

90 retirees and guests congregated at Liuna Station last June 11 for our annual lunch and General Meeting. After a few moments of socializing, accented by the pleasant musical talents of Geoff Brooker and Bob Hooper, the group was called to lunch and Alan Gregson asked the blessing. A most delicious meal was topped off by a selection of pastries and fruit.

Detective Ed Lum of the Crimes Against Seniors Unit of the Hamilton Police Service gave an informative and interesting presentation of the dangers faced by seniors entitled "Be Aware - Take Care".

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## Upcoming Events

- August 14, 2008: Grand River Luncheon Cruise starting at 11 a.m. \$42 (Member & Partner/Friend); \$45 others. Contact Donna Dunlop, (905) 388-2394 (Tickets still available.)
- September 25, 2008: "Legends" (A salute to Musical Pioneers) at the Drayton Festival Theatre. Bus Leaves Fennell at 10:45 a.m. Lunch at "The Crossroads". Cost: \$75/\$80. Contact Hans Bastel at (905) 679-8173. (A few tickets still available)
- December 04, 2008: Geritol Follies Christmas Show with lunch at the Sheraton. Cost: \$45/\$50. Contact Marie Yakimoff at (905)522-7370.
- Check this mailing for a flyer on October/November outing!
- Next year: Chinese New Year's dinner at Le Chinois

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### Retirees Association of Mohawk College Newsletter

Website: [www.mcretirees.com](http://www.mcretirees.com)  
Published four times a year.

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Honourary Life Member  
Alan Gregson

**D**onnelly's Pub 186 King St W, Dundas is a reincarnation of Cootes Paradise Bar and Bistro which was reported on in the January 2004 newsletter. I wish I could say that it was an improvement but, alas, it is not. It has still a bright and cheerful décor, the service has improved and the selection of beers is better but the food for the most part has not. Mary ordered a half pint from a Micro brewery located in Barrie ON and I a pint of Guinness. The

**Let's  
Do Lunch  
With Brian Welsh**

special of the day was Chili which Mary chose and I ordered a "Beef Dip with Fries". Now what I expected, having ordered this at numerous other eateries, was thinly sliced warm roast beef on a roll with dipping sauce on the side. What I got was thickly slice pot roast slathered with glutinous gravy. The roll was however fresh. Mary, after sending her chili back for further heating, found it acceptable. Lunch with beer, tax and tip was \$33.

We had been planning to lunch at **Brownie's Downtown**, 275 King St E for sometime and finally after Andy, our son-in-law's father recommended it, we finally made it. It is a smallish, moderately upscale and interestingly if sparsely deco-

rated. The service was friendly and prompt. Mary ordered a Heineken, the soup of the day and the frittata special; I settled for a Guinness, soup and the panini special. The soup was vegetable and was absolutely superb with *al la dente* green beans, carrots, zucchini, and red peppers in a nicely spiced tomato broth. Both frittata and panini were served with a garden salad with delicious house dressing. Mary's frittata besides eggs contained blue cheese and herbs. The panini was grilled steak topped caramelized onions and melted cheese.

Mary found the frittata to be delicious and I would have rated the panini very highly too if it had not contained a long strip of gristle that damn near choked me. Lunch with beer, tax and tip was \$55.

Mary and I both enjoy Indian cuisine and when we heard that a new Indian restaurant had opened in Ancaster, we visited it. The **India Village Restaurant** is in unit 13 in the rear of the plaza at 370 Wilson St E. It is relatively small and nicely appointed featuring both "dine in" and "take out". We both started with a Kingfisher beer. Mary ordered a masala beef curry and I a vindaloo beef curry. Both came with saffron rice and a salad. We also had an order of nann. Both curries were excellent. The vindaloo was nicely spiced – I had been warned by the warm and friendly server that it would be so. The portions were large and the next time we

visit we will probably settle for the curries without the rice and salad. Lunch with beer, tax and tip was \$57.

Japanese restaurants are becoming very common in our region and we generally enjoy lunching at them. The most recent one that we visited – **Kampai Japanese Restaurant** 236 King St W, Hamilton – was exceptional. It is a rather small restaurant tucked into the store fronts east of Hess St. The dining room is tastefully furnished in a Japanese motif. We ordered and shared a 650 mL can of *Sapporo* beer. Mary ordered a Salmon *bento* box which contained deep dried salmon and I a lunch *sashimi* which was also served in a *bento* box. The *sashimi* consisted of three pieces each of three different raw fish. Both were preceded by *Miso* soup. Both Mary and I found both the soup and the mains to be excellent. Lunch with beer tax and tip was \$45.

Usually I limit this column to four restaurant reviews per quarter but Mary and I had such an outstanding experience at **Tango Argentina**, 359 Barton St E that I felt it would be wrong not to share it with you as soon as possible. We had seen ads for it for some time and had it on our list of restaurants to visit. In early June we finally made it. It was somewhat smaller than I had anticipated, nicely decorated with pleasant music playing

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## Life with Vista

It died. After about five years of nearly trusty service, my computer refused to boot up one morning shortly after we returned home from our Florida trip last May.

The two internal DVD drives had given up the ghost some time earlier, and I was using an external drive which the computer was unable to boot (start) from, so I cannibalized an even older computer and installed a CD-ROM drive which, at least, the computer could boot from - but wouldn't. Long story short (too late for that), I bought a new computer. The hardware is marvelous - much faster, cooler and quieter than the old machine. - but it came with Windows Vista. You may not be interested in computers, but I'm sure you've seen the Apple McIntosh ads on TV - "Hello, I'm a Mac" "And I'm a PC". I love those ads. I don't know how accurately they reflect McIntosh's operating system, but they're dead on when it comes to Vista.

When I bought my last computer, five years ago, I simply removed it from its boxes, connected the various peripherals and turned it on. In a few minutes I was ready to start installing my programs. Not so anymore. I won't blame this on Vista, but I do blame Microsoft. Now you get no back up disks with the operating system on them. If you want that, it'll cost you extra - and all it does is

restore your computer to where it was when you finally got it going for the first time. The necessary files are hidden somewhere on the hard drive and, before you can use your computer, they must be installed properly. Just getting that far took several hours.

Vista is supposed to be Microsoft's new and improved version of Windows. It may be more stable than XP - although XP was reasonably stable (it only took Microsoft about fifteen years to create a reasonably stable operating system). Vista might be more secure, although I'm still getting lots of "updates". But it is certainly not easier to use, more intuitive, or better in any other way I can think of.

Vista is supposed to recognize an existing computer network and all the computers on it, regardless of the operating system they are using. It doesn't. Or, at least, my version of Vista doesn't. All it could find was the one other computer that was also running Vista. After several frustrating hours, I found a download from Microsoft that is supposed to allow XP computers find the Vista machine. Our XP computers didn't need any help, they were finding the Vista machine just fine. Fortunately, the download did allow the Vista machine to find the others. All that is, except for my external storage hard drive where I keep all my data. Vista was totally unable to find it. Finally, thanks to a third party application, I can access my storage drive, but it's

really a work-around that should not be needed.

I had heard horror stories of various peripherals not being supported by Vista, so I wasn't completely surprised when Vista reported that it could not use my scanner. (I had purchased the scanner mainly because XP couldn't use my otherwise perfectly serviceable parallel port scanner.) Remarkably, I found Vista drivers on the HP site for my scanner, so that's a

## Spinning the Web (and other tales) By Fred Oldfield

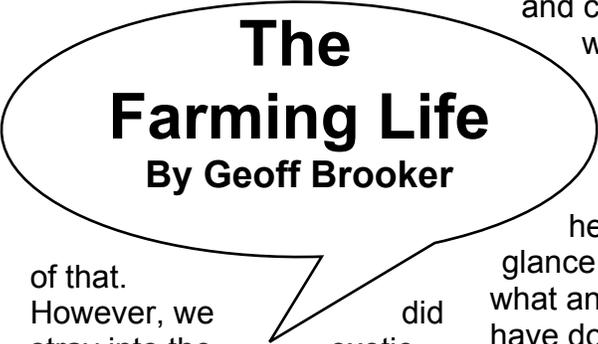
way looks in my e-mail now Vista. Real nice. Also a plus is the sidebar with all the available "gadgets" isn't bad. I would like to say a few more nice things about Vista, but I haven't discovered any yet. One of the first things I did was find a way to turn off those annoying transparent title bars. Fortunately, all my apps still seem to have a menu bar, unlike when I first installed Internet Explorer 7 and wondered how I was going to do anything without a menu bar. Fortunately, I found a way to turn it on.

Life with Vista is far from fun. Many familiar ways of doing things don't work anymore - or don't work as well. Now I'm not opposed to new things. If I can

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## Episode 4: DUCKS AND DRAKES

**W**e've tried just about all critters that are common to farms — except horses. Although I had a great deal of pressure from the younger set, I was firm in my resolve. Horses are large, require a lot of special attention — visits from farriers, exercising and so forth and they really don't produce anything — except manure, and I already had lots



**The  
Farming Life  
By Geoff Brooker**

of that. However, we stray into the exotic with araucano chickens: birds that lay green or blue coloured eggs, and also rouen ducks.

Rouens look like an oversized mallard. The males are really very pretty with glossy green heads, white collars and maroon breasts. The females are a drab brown — all the better for sitting camouflaged on a nest, a fox would quickly spot "Daffy" - Mother Nature knows a thing or two.

Someone had given us a female — tired of wild mallards luring them away, and romantics that we are, we felt we needed a drake to keep her company —among other

things. I knew of a farmer nearby who had ducks and I asked for a male. He said "yup" and "help yourself" pointing to a crowd of females in a very mucky bog hole. Incredibly he had never learned that only females quack, loudly, while males chortle. Unfortunately when males are in eclipse, they lose their colourful plumage and are pretty indistinguishable from females - I had done my homework. Once we clarified that, he pointed to an even muddier crew in a drying creek bed. Well, after a few tries I caught one that still displayed some colour, and chortled nicely, and we

were off home. Daisy was waiting hopefully at the door to the old barn when we released the \$5.00 requisition into her presence. After a quick glance in her direction he did what any sensible male would have done but which was totally unexpected: he flew off.

Upon reflection, I guess I should have considered that as a bird he might be able to fly. Lynda and I stood there with our jilted maiden, who was obviously heartbroken, and wondered what to do next. Fortunately, love does conquer all and the rake, drake, landed back in our farmyard. It seems that love, or as we later learned, lust, was a strong enough urge that even freedom was willingly forfeited. After a day or so of "getting to know you", courting and some shockingly violent love making, the two of them sashayed into a small bog in a nearby wheat field and before long eight lar-

gish olive-coloured eggs were produced. A sitting duck isn't quite as vulnerable and harmless as legend has it and a broody duck or chicken can give an erstwhile benefactor some pretty serious pecks. My 'head count' was only made possible when Daisy (her real name) would occasionally waddle back to the old barn, a barn that I was about to disassemble, whereupon I would peek at her production when she wasn't looking. It looked like the beginnings of a flock but alas, the two lovebirds came to the barn one day and remained. I went out to the nest and every egg had been broken, some had been carried a short distance away.

When I asked Hubert, our neighbour, what likely happened he gave me the disbelieving farmer-to-city-type, you really don't know look? "Coons or Skunks". I guess the old hands in the neighbourhood had already been there but we still had an idealized view of farming in those early days and we were pretty depressed. I have come to realise that farmers — almost to a man, or woman, don't like to interfere. Consequently they won't say anything when they see the city guy doing something pretty daft in their eyes. After many such experiences I have finally learned to overcome my pride and my "book learning" and ask questions. The trick is to ask the right question and after thirty years of attempted farming I still have not quite learned that trick. This time,

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# Niagara-on-the-Lake Excursion.

Nearly a full bus, 54 of us, headed for Niagara-on-the-Lake. For some of us, it was our first experience with the Red Hill Creek Expressway; very nice.

We made our traditional stop at Betty's Restaurant in Chipewewa for lunch, & came away well fed but late. No sightseeing along the Niagara River this time.

Then to the Shaw Festival Theatre for the musical show "Wonderful Town". This was immensely entertaining with lots of colour & colourful characters, fast & well acted. Leonard Bernstein's music was well-played & very catchy. Altogether a spirited celebration of youth & the big city. I believe the production was enjoyed by all.

Special thanks to Ann Dunn for arranging the outing, & Geoff Brooker for keeping us entertained en route.

Dave Lynch



**Membership**  
renewals due now.  
See enclosed form for  
details.

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Detective Lum warned of various frauds and scams perpetrated on seniors and advised on how to cancel a contract and the importance of having a power of attorney in place.

The business meeting followed led by Chair Brad Berry, who introduced the other members of the board. Brad gave a synopsis of the association's activities since



the last general meeting as well as listing upcoming events.

The Treasurer's Report was presented and approved. There is a closing balance of \$10,432 as of March 31, 2008.

David Lynch was reappointed as auditor for the current year.

A motion to donate \$2,500.00 to the Counselling Department for student assistance (Food Vouchers)

was approved.

Derrick May gave the group an update on OCRA's progress.

The meeting was adjourned at 3 p.m.



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in the background. Service was prompt, friendly and helpful. Although we had anticipated having a light and modest lunch we succumbed to the menu and the recommendations our charming server and ordered a bottle of *malbec* wine, *soup de jour* and the strip loin steak (*Maradona*), Mary's medium rare and mine "blue". The vegetable soup was excellent, definitely not constructed from a

soup base; the steaks were accompanied by a medley of vegetables and was almost grilled to perfection. Mine was done a tad more than "blue" but not sufficiently so to accept the kind offer to replace it. The steaks were superb -- tender and flavourful. Mary finished with a coffee and I finished the wine; (M was driving). Lunch with wine, tax and tip was \$78 -- exceptionally good value.)



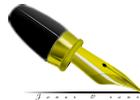
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however, Hubert volunteered "Just keep `em closed in or at least near the house". The old barn was only about seventy feet from the back door of the house and when Daisy made her next attempt it was the production of a clutch of six in the old barn up on some rotting hay bales.

Unfortunately I had just started to tear the old barn down. For three weeks I carefully took each board from the barn and took out the nails working around our dedicated mother-to-be who sat still as a statue while her bon vivant mate cavorted out on our pond idling the days away hoping to lure some other innocent duck to the pond. Ducks it seems, unlike Canada geese, do not exhibit the faithful loyalty we had innocently expected. The barn demolition job was pretty well completed and, since I had a full time job at a college, the destruction took many a long evening as I would work until dark, and the last few boards around the duck were coming off next.

The joy and relief of the six Brookers was as good as winning the lottery when Daisy, shook tail feathers and slid down from the bale followed by five fussy ducklings. They were headed out, and I suppose we should have expected it, but we followed the little parade to where else? - the pond.

Now this should have been one of those happy ending stories but we were about to learn why farmers are somewhat fatalistic and why they often keep a loaded shotgun nearby. To our dismay as each duckling reached the centre of the pond, the waiting drake attacked and eventually killed each one of them, while we stood helplessly on the bank unable to intervene. One of our darkest "learning experiences" was only slightly brightened when we enjoyed a fresh roast duck a l'orange the next Sunday.



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afford it, I'm among the first to adopt new technology. But change for the sake of change is not progress. And removing, disabling or simply making things less convenient is not progress either. Unfortunately, Vista has a lot of needless changes that are far from intuitive and make using the operating system far more cumbersome, awkward and difficult than it should be, or than its predecessor was.

Much has been said about the way Vista keeps asking you if you really want to do this or that. I find it mildly annoying, but I have not yet disabled this feature, possibly because it would take me a few hours to find out where

to disable it. (I found one program that refused to install until I turned off Norton Antivirus - it came with the computer, I'll get rid of it when the trial is over - and some Windows applet. Try as I might, I could find no way to turn off the Windows applet or one of the Norton applets. Net result - I couldn't install that software. Fortunately I had an alternative that did what I needed to do.)

What really does bother me about the constant need to confirm what I'm doing is that the applet never learns. If I do the same thing a thousand times, I'll get asked to confirm it a thousand times. That's just plain stupid programming.

Vista is somewhat like having your mother-in-law move in with you. She's family, so there's something familiar there, but in many ways she's still a stranger. She may try her best to fit in, but there will always be times when she wants to do things her way - and not your way. It's a love-hate relationship and you slowly find yourself conforming more and more to her way of doing things despite yourself. After all, you can't just throw her out, she's your spouse's mother. It's much the same with Vista. You'd love to get rid of it, but...



## Recipe Corner Molten Chocolate Cakes

### Ingredients:

- 4 squares semi-sweet baking chocolate
- ½ cup butter
- 1 cup powdered sugar
- 2 eggs
- 2 egg yolks
- 6 Tbsp. Flour
- ½ cup thawed Cool Whip whipped topping

### Directions:

1. Preheat oven to 425°F
2. Butter four ¾ cup custard cups or soufflé dishes. Place on baking sheet.
3. Microwave chocolate and butter in a large microwaveable bowl on high for 1 minute or until butter is melted.
4. Stir with wire whisk until chocolate is completely melted.
5. Stir in sugar until well blended
6. Blend in eggs and egg yolks with wire whisk.
7. Stir in flour
8. Divide batter among prepared custard cups
9. Bake 13 or 14 minutes or until sides are firm but centers are soft.
10. Let stand 1 minute
11. Carefully run small knife around cakes to loosen
12. Invert cakes onto dessert dishes
13. Serve immediately, topped with whipped topping.

(From Kraft Foods web site: [www.kraftfoods.com/kf/](http://www.kraftfoods.com/kf/). Then pick "Ccooking School", "How-to-Videos" and "Desserts Videos" [left side of page])

## Apple Cranberry Pecan Stuffing

### Ingredients:

- 1½ cups apple juice
- 2 Tbsp. Butter or margarine
- 1 small apple, chopped
- ½ cup cranberries
- 1 pkg. (6 oz.) Stuffing mix for chicken
- ¼ cup chopped toasted pecans

### Directions:

1. Bring juice and butter to boil in medium saucepan on high heat.
2. Stir in apple, cranberries and stuffing mix.
3. Cover
4. Remove from heat
5. Let stand for 5 minutes
6. Stir in pecans
7. Serve



"Remember, YOU are in control. If you do not wish to buy, simply say NO."

## An excerpt from "Be Aware - Take Care"

### TELEMARKETING

A term used to describe the sale of goods / services, or canvassing for charities or conducting surveys over the telephone. Telemarketing is a recognized legitimate business practice [Editor's Note: I don't consider it legitimate; I boycott firms (or charities) that use the practice.] but may be susceptible to misuse by unscrupulous individuals. The following are

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The web site for the Seniors Unit of Hamilton Police is [www.hamiltonpolice.on.ca/HP/S/Seniors/home.htm](http://www.hamiltonpolice.on.ca/HP/S/Seniors/home.htm). You can obtain a copy of "Be Aware - Take Care" from this site (pdf file).



but a few examples of possible scams.

### The Prize Scam

"You have won a fabulous valuable prize or cash, but to claim it you must pay taxes, customs or delivery or legal fees."

Take extra care. When you're a winner, you do not have to pay any money for your prize. Do not send them any money or give out your credit card number.

### The Charity Scam

"Could you help needy children, war veterans or disaster victims through our charity? We'll send someone right over to pick up the cheque."

Take extra Care. Many scams are successful because the name of the charity being used in the scam is similar to an easily recognized charity. Scammers also rely on the good will and compassion of people in times of crisis. True charitable causes are worthwhile. Check with Canada Revenue Agency - Charities Division (1 800 - 267 - 2384) to ensure that the charity is registered. Legitimate charities are frequently listed in the telephone book. If you would like to donate, arrange to have your contribution mailed to them directly.

### Phone Surveys

When you receive an unexpected phone call that requests your participation in a phone survey, be suspicious and cautious.

**Take extra Care.** Unscrupulous companies can use this telemarketing technique to obtain your personal information. This may lead to further phone calls that inform you that you have won a prize provided that you view a presentation or purchase an item.. The information that you provide could also lead to identity theft.

### The Vacation or Timeshare Scam

"You have been selected to be awarded incredible savings, or possibly free travel or accommodation to popular vacation destinations or timeshares."

Take extra Care. Remember, you do not get something for nothing. When travelling or purchasing a timeshare, deal with a reputable agent. Do not buy a vacation or timeshare through a telephone sales pitch.



**Peter Salari**  
May 18, 2008  
Peter taught at Mohawk for over twenty years (mostly at Saltfleet Campus). He is survived by his wife, Noreen, daughters Susan and Lynda and son David, as well as four grandchildren. Peter had been ill for some time.

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**In Memoriam**

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**John Frid**  
May 19, 2008  
Following service in the navy, John and his twin brother obtained medical degrees from the University of Western Ontario. John served on the medical faculty at McMaster before becoming the first Dean of Health Sciences for Mohawk. John had been battling cancer for the past two years. He is survived by his wife Joyce, daughters Diane, Sandy and Susan, and grandson Alexander.

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Our condolences and best wishes are extended to the families.

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We regret that **Doris Rumball's** name was misspelled in our last issue.

Membership renewals are due now.  
Next newsletter: Late October  
Deadline for submissions: October 7, 2008