



Let's hope we've "BEATEN" Covid-19 !

We have missed you all very much.

We at Branch #2500 of the BCGREA have not had a face-to-face meeting for much too long. We've had NO "year-end" get-together in June; NO delicious November Bake Sale; NO Christmas Lunch, and NO interesting guest speakers at monthly meetings. On December 15th, 2020 we invited members to a "ZOOM" meeting to acknowledge our usual 'Christmas Lunch'. The response was heartening, and those attending received \$25. gift certificates of their choice from one of five local merchants (Tanners Books, Tim Horton's, Thrifty Foods, Home Hardware and Shoppers Drug Mart).

The future is now looking much brighter, and, we hope that restrictions will be changed to allow us to meet again together in our group. All of you have probably been following closely the notifications from our Provincial Executive, the bulletins on our web page, various news items and Provincial Government notifications. Some excellent sites are as follows:

For vaccination appointments - [Vaccine appointments for seniors - Province of British Columbia \(gov.bc.ca\)](https://gov.bc.ca/health/immunization)

Information from Island Health – islandhealth.ca/covid19

Information from Government – gov.bc.ca/covid19

Be Kind, Be Calm, Be Safe

John MacLucas

Chairperson, Branch #2500, BCGREA

Our Provincial Executive has scheduled the Annual Directors' Meeting being held on Zoom on **Wednesday, April 21st, 2021 at 10:00 a.m.** The Table Officers are hoping that as many members of our branch who are interested will be able to attend as observers to this virtual meeting. Please inform our Secretary, Colleen Coccola, at colleen.coccola@shaw.ca if you would like to attend. She will forward the meeting information to you and inform the President, Ken Pendergast, that you would like to be invited.

AN INVITATION

Some good things are happening in the BCGREA despite COVID-19.

With the leadership of Brian Green and some dedicated volunteer members, we are almost to the "launch" stage of our new "**BCGREA Website**" which will be further discussed during our **Spring Directors Meeting on April 21st**.

We are also looking at the opportunity to upgrade our Newsletter, "**The Pen**" to make it more attractive and interesting to our members, Partners and readers in the public.

The Provincial Table Officers have decided that we should consider updating our BCGREA Logo during these changes, to have a "**New Look**" common to both the Website and the Newsletter.

In case you might ask, the current "**Stellar Jay**" logo officially belongs to "**National Geographic**" and we have limited specific authority for use in our Newsletter and Website.

However, to our knowledge, there is no other specific or special reason for this Logo and maybe it is time for a fresh look. Something that the BCGREA will own through our members creativity.

We are seeking artistic design ideas from our membership in a challenge to create a new logo that can feature both the Website and the Newsletter.

A **\$100.00 Prize** will be given to the person creating the new logo, that will be judged by the committee (yet to be determined) but totally unbiased.

One of the assets of the Logo Contest may also assist in that the new Website will allow **each Branch to create their own Web Page**, and some of the artistic design could also be used for some of these Branch Web Pages.

So, Artistic Members, put your thinking caps on and give us your best examples of what you propose as a new "**BCGREA Logo**."

We would appreciate your submissions being submitted by **April 15th, 2021** so we can share them during our **Spring Directors Meeting**. We might even have the Directors as our unbiased selection team, with a show of hands as the voting method.

Let the fun begin. Thank you,

Ken Pendergast

President

We all miss the wonderful refreshments provided for our monthly meetings by Ellen Woods – so, here is some reminders of what we are missing:

RECIPES

From the kitchen of Ellen Woods

BLUEBERRY CASSEROLE BREAD

2 c. flour
1 c. sugar
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
1 tbsp. grated orange rind

1 c. grated sharp cheddar cheese
1 c. blueberries
3/4 c. orange juice
1 egg
2 tbsp. shortening



Preheat oven to 350 degrees. Combine flour, sugar, baking powder, baking soda, salt, orange rind, cheese and blueberries.

Add orange juice, shortening and egg. Beat until smooth.

Pour into a well-greased 1 1/2 quart casserole dish. Bake 55-65 or until bread is firm to the touch.

SOUR CREAM COFFEE CAKE

1/2 c. butter or margarine
1 c. white sugar
1 c. sour cream
3 eggs
1/2 c. raisins

2 c. flour
1 tsp. vanilla
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt

Topping

3/4 c. brown sugar
1 tbsp. flour
1 tsp. cinnamon

2 tbsp. butter or margarine
1 c. chopped walnuts

Cream margarine or butter and sugar. Add the eggs and vanilla, mix well. Then add flour, baking powder, baking soda, and salt alternately with sour cream.

Mix well until well blended. Stir in raisins. Spread in a greased 9X13 pan. Mix the topping ingredients and sprinkle mixture over the batter. Bake for about 30 minutes.

IRRESISTIBLE PEANUT BUTTER COOKIES

3/4 c. creamy peanut butter
1/2 c. shortening
1 1/4 c. firmly packed brown sugar
1 egg
3 tbsp. milk

1 tbsp. vanilla
1 3/4 c. flour
3/4 tsp. baking soda
3/4 tsp. salt

(see over)

Cream peanut butter, shortening, and brown sugar in large bowl at medium speed of electric mixer. Then add egg, milk and vanilla, mixing until smooth and creamy, about 1 1/2 minutes. Add flour, baking soda and salt gradually and mix thoroughly until blended. Drop by rounded tablespoonfuls onto cookie sheets. Bake for 7-8 minutes or until just set and beginning to brown. Make about 3 dozen.

BLUEBERRY COFFEE CAKE

Cake Topping

1/4 c. butter at room temperature
1/2 c. brown sugar, packed
1/2 tsp. cinnamon

1/3 c. flour
1/4 tsp. cloves

Cake Batter

2 c. flour
2 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. salt

1/2 c. white sugar
1/4 c. butter at room temperature
1 large egg
1 c. buttermilk
2 c. fresh blueberries

Preheat oven to 350 degrees. Lightly spray a 10" spring-form pan with vegetable oil spray. Make the cake topping by combining all the ingredients in a bowl and set aside.

To make cake batter, place 1 3/4 c. flour in a bowl and whisk in baking powder, cinnamon, cloves, and salt. In another bowl, beat butter with white sugar, mix in egg and buttermilk and then stir in dry ingredients. Toss blueberries with the remaining 1/4 c. flour and stir into the batter. Spoon into pan and sprinkle with topping.

Bake for about 50 minutes.

NUTTY ORANGE SNOWBALLS

1 cup butter, softened
1 1/4 c. icing sugar, divided
1 tsp. grated orange peel
1/2 tsp. orange extract
1/2 tsp. vanilla

2 c. flour
1/4 tsp. salt
1/2 c. finely chopped walnuts
1/2 c. finely chopped hazelnuts

Preheat oven to 350 degrees. In a large bowl cream butter and 3/4 c. icing sugar until light and fluffy. Beat in orange peel and extracts. Combine flour and salt; gradually add to creamed mixture and mix well. Stir in nuts. Shape into 3/4 inch balls. Place 1 inch apart on cookie sheets. Bake for 10-12 minutes or until bottoms are lightly browned. Remove to wire racks to cool completely. Then place remaining icing sugar in a large resealable plastic bag, add cookies, a few at a time and shake bag to coat. Store in an airtight container.