



**THE UWCM MEETING ROOM**

Atwater Library  
 Club Room #7  
 1200 Atwater Ave.,  
 Westmount,  
 Québec H3Z 1X4

**A Message From Our Presidents**



We are not ending 2020 as we would have hoped only a few months ago. We really expected that we might have been able to come together in December for a meal, have an opportunity to socially catch up with one another, and partake of some holiday entertainment. Once again, it is necessary to postpone these plans for the health and safety of us all. While not being able to meet in person, we want to thank all of you who have helped to make our last two meetings so successful with

speakers who joined us from far and wide. It has also been a pleasure to have several members of our Quebec-based sister clubs join in on our last two meetings. This month, we want the focus to be on you, our members! Tell us how you usually spend the holidays and how you might be planning on spending them this year. We would love you to share a family tradition, a favourite piece of music that puts you in the holiday spirit, or maybe a recipe that could be shared with others. Maybe you have a particular sweater, or Santa hat that you use to give out gifts; consider wearing them on our meeting night of December 2nd. If you celebrate Hanukkah, what traditions or foods make this time of year special to your family and friends. And then there is New Year's!! "Auld Lang Syne" will have special meaning as year 2020 is relegated to history and we look forward to all the hope and promise of 2021.



The Foundation has added a new monthly feature to the Newsletter where they will provide information about the various women's organizations that received support last year as a result of your generous donations and support of their fundraising activities. The Annual Giving letter was recently mailed out to everyone and we trust that you will support their work this year as you have in the past. While not being able to meet in person, we have all saved the cost of our monthly dinners; consider making a donation for what you might have spent had we been able to come together normally and receive a tax-deductible receipt for the amount. (Continued...)

## Co-Presidents' Message Continued

We also want to take this opportunity to extend a special thank you to all of the members of the Board for their continued support of the Club. So many activities are going on quietly behind the scenes: putting together a Resolutions Committee to look at the resolutions that will go to the CFUW 2021 AGM; keeping in touch with our membership through social media, the Newsletter, phone calls, and those interest groups that are still able to meet electronically or with social distancing; keeping up-to-date with letter writing campaigns to MPs and MNAs so that our strong interests in matters of advocacy do not fall by the way during this time of relying on electronic media; and arranging for interesting programs to listen to while we wait to hear that we will once again be able to meet at La Classe. Meanwhile, the Foundation Trustees are working so that we can continue to support local women's organizations as well as bursaries and scholarships for women in post-secondary education.



All these things are being done by you, and for you, our members. You will be receiving your membership renewal forms in the mail over the coming weeks and we look forward to seeing everyone “around the table” again soon in 2021. Our Club is 93 years old this year and we have a small committee has started to think about plans for our centenary in 2017. One goal that we have set for ourselves is to have 100 members to help us celebrate 100 years. Plan to invite a friend to join you at one of our meetings, whether on Zoom, or eventually at La Classe.

As the world moves into a new year, we want to wish you all moments of happiness and peace of mind amid any difficulties you may face. May you connect with family and friends in whatever way you can and draw on the warm memories of past holidays and experience glimpses of joy in your lives. Above all, may you be well and stay safe.

Leah Trineer and Donna Jensen, Co-Presidents





**Member News**

**Deepest condolences** to Foundation Trustee Judith Ritchie on the November 23 passing of her sister. We all wish Judi comfort with the many memories she has of her sister – now safe in God’s hands.

And most recently, our **heartfelt condolences** to Pam Georges (past president and long-time member) on the loss of her dear husband, Phil.

**Extending a fond "speedy recovery"** to member Frances Gregory as she recovers in hospital from a slightly fractured pelvis after a bad fall.



**Holiday/Christmas Party on Zoom - Wednesday, Dec. 2 at 6:30**



**TOMORROW!**

Please join us for a **Christmas/Holiday** get-together on Zoom on **Wednesday, Dec. 2 at 6:30 PM**. It will be a precious opportunity to connect with fellow members, chat about the year so far, and wish everyone well for the holidays.

We ask that you have on hand to share:

- a favourite Holiday recipe
- a story about a past Christmas (or a future one!)
- a glass of something you like to drink
- something fun to eat
- and your own wonderful self, ready to enjoy some Holiday Spirit.



We’ll have a specially recorded musical offering and we’ll play some holiday songs to heighten the joy of the season!

**PLEASE JOIN US, FOR THE FUN OF IT!**

## Atwater Library & Clubhouse and Room #7 Update!

### Atwater Library



In accordance with the “red zone” pandemic measures imposed by the Government of Quebec to reduce the spread of COVID-19, the

Atwater Library is providing services online and by phone, but we’re not admitting people to our building until the red zone ends.

We are offering takeout library service. Members can reserve paper books and DVDs through our online catalogue, by email and by phone. Our staff will fill the orders and hand out packages at our Atwater Avenue entrance two times a week:

- Fridays 3:00 to 6:00 pm
- Tuesdays 3:00 to 6:00 pm

### Access to the UWCM Clubhouse Room #7

***The Clubhouse will not be accessible from October 1 to 28, 2020. After that time, if the library opens again, the rules are as follows:***

While the Atwater Library continues to be closed to the public, any UWCM member may access our clubroom Monday to Friday, 10 am to 5 pm.

Please email Kimberley Ryan ([kryan@atwaterlibrary.ca](mailto:kryan@atwaterlibrary.ca)) or Brandon Spray ([brandon@atwaterlibrary.ca](mailto:brandon@atwaterlibrary.ca)) to inform them of the time you will be arriving. Enter from Tupper Street and head upstairs to sign in and obtain the key. Be sure to lock the door when you leave Unit #7 and sign out to return the key to Kim or Brandon.

Please wear a mask while you are in the building and limit your presence to our clubroom and washroom.

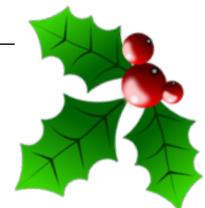


### “DID YOU KNOW?”

by **Linda Edgar**

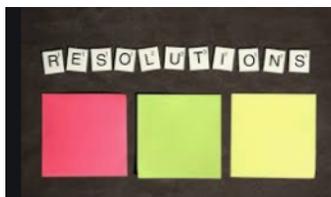
The CFUW recently published a book on their history, *Our 100 years*, from 1919 to 2019. Here is an excerpt from the book. It is available in the Atwater library, and I have a copy that I would be pleased to lend out.

**Did you know?** - In the late nineteenth century, women began to demand suffrage in the name of political equality and in the name of motherhood. The university clubs weren’t founded as part of the suffrage movement, but they fought for the rights to have access to education and the professions. Many clubs fought for civic issues while stressing the importance of motherhood. They were concerned with the plight of women working in shops and factories. For example, in Winnipeg, women had to stand all day “in draughts and evil smelling air, and had to search for cheap places to live and were concerned about their moral reputation.” A report written by the Winnipeg club helped to change public opinion in favour of women factory inspectors and it led to the passage of a minimum wage law.



## RESOLUTIONS COMMITTEE

### Report from Gawa Atif



• 2021

### Resolutions Committee - call for volunteers

We are pleased to announce that the

Resolutions season is soon to be upon us.

Relevant information is available on the CFUW website: <https://cfuwadmin.org/memberhome/>

Resolutions will be shared after mid-January 2021 by CFUW for our review.

UWCM has formed a resolution committee chaired as always by the Vice President (Gawa Atif). The committee will review the proposed resolutions submitted and provide recommendations. Committee members are Dianne Theoret-Major, Tanya Fitzpatrick and Linda Edgars. We would very much welcome more volunteers from the membership to join the Resolutions Committee. For more info, please contact Gawa - [gawaheratif@gmail.com](mailto:gawaheratif@gmail.com).

### • National Day on Remembrance and Action on Violence Against Women.

On December 6, 1989, 31 years ago, the tragic mass shooting at l'École Polytechnique de Montréal saw the promising lives of 14 young women cut violently short. Our thoughts and prayers to the friends and families of: Geneviève Bergeron, Hélène Colgan, Nathalie Croteau, Barbara Daigneault, Anne-Marie Edward, Maud Haviernick,

Maryse Laganière, Maryse Leclair, Anne-Marie Lemay, Sonia Pelletier, Michèle Richard, Annie St-Arneault, Annie Turcotte, and Barbara Klucznik-Widajewicz. This senseless act of targeted violence shook our country and led Parliament to designate December 6th as The National Day of Remembrance and Action on Violence against Women.

The announcements for this year's commemorative programme in Montreal and Ottawa have not yet been made. We suspect there will not be any in-person events due to COVID19. We shall keep you posted on any virtual commemorations scheduled.

The National Day of Remembrance and Action on Violence against Women is about honouring those who have experienced gender-based violence; it is also a time to take action. December 6th falls within the 16 Days of Activism against Gender-Based Violence and this year's campaign, **#OurActionsMatter**, calls on each of us to share the concrete actions we are taking in our own communities and in our own lives to question, call out, and speak up against acts of gender-based violence.

The UN System's **16 Days of Activism against Gender-Based Violence** activities, from November 25 to December 10, will take place under their 2020 global theme: "Orange the World: Fund, Respond, Prevent, Collect!" Please refer to the UNWomen website for additional information : <https://www.unwomen.org/en/what-we-do/ending-violence-against-women/take-action/16-days-of-activism>



**Foundation News**

The UWCM Foundation Trustees have regretfully accepted the resignation of Dominique Racanelli as Foundation Chair. At the November 11th meeting of the Trustees, Elaine Bander was named Chair Pro Tem and Judi Ritchie Recording Secretary Pro Tem. The

remaining trustees are Valerie Aitken, Jane Glenn, Leah Trineer (Treasurer and Club Co-President) and Donna Jensen (Club Co-President).

**Foundation Focus on a Charity: Auberge Madeleine** - At its recent general assembly, Auberge Madeleine reported on the many challenges that it faces. In its 2019/2020 year, it helped 236 different women who sought shelter. The total number of stays was 304, with the average length of stay being 32 days.

For 188 of these women, it was their first time at Auberge Madeleine. While poverty is a common denominator amongst all of these women, violence (88%), mental health issues (86%), and physical health issues (64%) were also prominent issues. Twenty percent of the 236 were born outside of Canada, and quite surprisingly, 31% were over the age of 50, 14% over 61, and 2% were over the age of 71. Perhaps the most shocking statistic is that Auberge Madeleine had to refuse 6,303 applications due to a lack of vacancy.

The story is much the same at all such institutions, so we encourage you to be generous when you are contributing to our 2020/2021 Annual Giving Campaign. Over the next few months, your Foundation Trustees will feature other women’s organizations that the Foundation supported last year with your donations and other fundraising efforts.



**Token of thanks!**

The Foundation wishes to inform everyone that a small, but yummy, token of thanks was received from Concordia University for the generous gift donated towards the scholarship and bursaries that are awarded in the name of the University Women’s Club of Montreal.





## COVID-19

**UPDATE:** The Quebec government has issued its guidelines to Quebecers for the holiday season, allowing gatherings of up to 10 people for four days (two events only!) from Dec. 24 through Dec. 27.

The province is planning to close schools for two days prior to the break. Classes will resume the week of Jan.4 as planned, but high school students will do their learning online until Jan. 11, in part because there is more transmission of the COVID-19 virus in high schools than in elementary schools, government public health experts said Friday.

"We ask people to limit their contacts as much as possible for one week before and one week after," Premier François Legault said Thursday. *These rules may change.* [More information here.](#)

### COVID FATIGUE

I think we can safely say that at this point, we all are pretty tired of the COVID way of life. Sometimes it helps to get a little perspective. Here is a statement from a person who has been more in the thick of it than most us.



#### **From a frontline worker's Facebook post.**

I swabbed 53 patients just the other day, out in the rain, at my one job. I'm exhausted. I'm overwhelmed. I didn't sign up for this when I started my career – none of us did – but I show up every day with a smile and do everything I can to care for people. It would be nice to have some respect in return. The "thank you" has been replaced by "Why is this taking so long?" Annoyed eye rolls and huffy sighs when I tell them "it shouldn't be much longer" are starting to chip away at my morale.

Free coffee and meals are a thing of the past. Heart-shaped lights in windows aren't on anymore. Neighbours who waved us off to work and told us to stay safe have gone back inside. The community that displayed "heroes work here" signs have turned their backs on us.

But we are still here. We are still fighting. We are working harder than we ever have. We are exhausted. We are frustrated. We are emotionally and physically drained. We are skipping breaks. We are going in early and coming home late. We are missing time with our families. We are doing THE. BEST. WE. CAN.

If you find yourself at a hospital or COVID test centre, cut the staff some slack. Try to be grateful. Try to show some respect. And, for Pete's sake, say "thank you".



## LIVE STREAM OPTIONS FOR CHORAL MUSIC PERFORMANCES IN DECEMBER!

### 1. Orchestre Metropolitan:

December 6th, broadcast live from Maison Symphonique at 3 pm, \$17 per ticket

Bach's *Mass in B-Minor* live webcast.

Conductor: Yannick Nézet-Séguin

<https://quebecbaroque.com/en/produits/concerts/yannick-nezet-seguin-conductor/>

### 2. Montreal Symphony Orchestra:

December 15th, 7 pm, to December 24 - Handel and Vivaldi - \$20 per ticket

One hour in length, Vivaldi's "*Gloria*" and Handel's "*Hallelujah Chorus*" from Handel's *Messiah*.

Conductor: Bernard Labadie

<https://www.osm.ca/en/concerts/losm-celebre-le-temps-des-fetes-avec-vivaldi-et-handel-sous-la-direction-de-bernard-labadie/>

### 3. Orchestra Classique de Montréal:

December 8th, 7:30 pm, to Dec. 22, 10:00 pm (live-stream Dec. 8) \$15 per ticket

75 minutes in length, no intermission - St. Joseph's Oratory (Catherine Varvaro, Donna Jenson's daughter, is one of the percussionists!)

Selections from *Handel's Messiah* with a quartet of soloists joining the orchestra.

Conductors: Boris Brott and Xavier Brossard-Ménard

<https://orchestre.ca/event/handels-messiah-2/>



### On YouTube

#### Sydney Philharmonia Choirs

*Handel's Messiah* Live from the Sydney Opera House.

Watch a 600-strong Sydney Philharmonia Choir sing Handel's masterpiece, *Messiah*, live from the Sydney Opera House.

<https://www.youtube.com/watch?v=bRocEOTpYSk>

**INTEREST GROUPS**



**STORIES TO TELL**

Thanks to the Atwater Library and New Horizons for Seniors, you can learn how to share memories and digitize old-format media. You will have help in finding creative ways to keep and share your stories for generations to come. Explore a wide variety of digital media from podcasts and video interviews to memes and animated gifs. For now, connecting with the public is completely online, but is evolving daily. Contact Eric Craven (eric@atwaterlibrary.ca, 514-935-7344), tell him you are a UWCM member, and sign up today.

**Have you tried “Kahoot?”** Looking for something new to challenge you?

Anyone can download the application - (Apple or Android) - and play along doing the quizzes. You can select different topics and learn how much you know about them! If you have questions, ask **Dianne**



**NEW IDEA! A BOOK CLUB**



We are looking for members who would like to start a **Book Club**, and someone to run the group. Dianne Theoret-Major will work with the coordinator of the club to set up Zoom meetings for members to discuss their chosen books. If you are interested, please contact Dianne Theoret-Major

**HOLIDAY RECIPES! I**

**FROM GAWA ATIF - Kipferl German Crescent Cookies**



I am delighted to share with you a family favourite during the holiday season, Kipferl German crescent cookies, made with ground nuts (almonds, hazelnuts or walnuts).

The recipe for [Vanillekipferl by Julia Foerster](#) best captures it with vanilla added. I enclose below her recipe and link, which includes Julia’s lovely personal touches on her family traditions.

Vanillekipferl are small, crescent-shaped cookies with a heavy dusting of vanilla sugar which gives them their typical flavor. The little croissant-shaped cookies are a real classic German Christmas cookie.

**INGREDIENTS - FOR THE COOKIE DOUGH:**

- 2 cups all-purpose flour, *spoon and level*
- 1 pinch of salt
- 1 cup unsalted butter, *soft, cut into small cubes*
- 3/4 cup powdered sugar
- 3/4 cup finely ground almonds, *or hazelnuts or walnuts*
- 1/2 vanilla pod, *seed scraped out or 2 tsp vanilla extract*

**FOR THE SUGAR MIXTURE:**

- 3/4 cup powdered sugar
- 1 Tbsp vanilla sugar



**INSTRUCTIONS**

1. In the bowl of a stand mixer fitted with the paddle attachment combine flour, salt, cubed butter, powdered sugar, ground nuts, and vanilla seeds. Mix at medium speed until a crumbly dough forms, about 1-2 minutes. If the dough is too crumbly add 1-2 Tbsp water.
2. Use your hands to press the dough together and wrap it in plastic wrap. Chill the dough for one hour in the fridge.
3. Preheat the oven to 350°F (177°C) and line one or two baking sheets with parchment paper.
4. Roll the chilled dough into a log approximately 1/2 inch thick. Cut the log into 1 1/2-inch pieces, form the pieces into small cylinders and taper the ends into dull points. Bend each one into a crescent shape. Place the Vanillekipferl on the baking sheet about 1 inch apart.
5. Bake the Vanillekipferl one cookie sheet at a time for 12 to 15 min (depending on the size of the cookies) until the edges are golden. They should not brown.
6. Combine powdered sugar with the vanilla sugar and sift the mixture over the hot Vanillekipferl. Let them cool completely then give them a second dusting.
7. These cookies keep fresh for about 3 weeks in an airtight container stored in a cool place.



## Christmas Traditions at the Trineer-Roberts House

### Stir-Up Sunday and the baking of the Christmas Cake

In the Anglican church, the last Sunday before Advent is referred to as “Stir-up Sunday.” The day does not actually get its name from the act of “stirring” but rather from the traditional Collect of the Day for the last Sunday before Advent as it starts “Stir up, we beseech thee, O Lord, the wills of thy faithful people.” Since Victorian times in Britain, it has been celebrated as the day when family gathers to prepare the Christmas pudding or fruitcake for use over the upcoming holiday. This year the date fell on Sunday, November 22<sup>nd</sup>, 2020.



At Christ Church Cathedral, in downtown Montreal, there has been the tradition of people coming together after church on that Sunday to prepare fruitcakes. While we are unsure of the precise start date of this tradition, it has definitely been going on for close to fifty years. One person purchases, weighs, measures, and bags all of the ingredients for each participant. Following the main service of the day, all the participants congregate in the church undercroft where everyone has brought their bowls, spoons, measuring cups, etc. Christmas music plays in the background, a bagged lunch is enjoyed and even glasses of wine are sometimes shared.

Once all the cakes have been mixed, each person goes around the room with their cake asking each of the others to stir their cake and make a wish. Everyone then takes their prepared batter home to bake. I am providing a copy of the recipe that has been used by Cathedral members for many decades.



Another tradition in our home is the making of **English Mincemeat**. I am enclosing a copy of my favourite recipe from *Larousse Gastronomique*. (See next pages for recipes.)

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And I am taking this opportunity to give out my recipe for **Currant Scones**. A number of people have asked me for this recipe since I made them for a “Foundation Breakfast,” a few years ago. They are easy to make and can be made with regular milk, if you don’t have cream in the house. They can also be made in advance and then warmed up gently in the oven. (See next pages for recipe.)

**HOLIDAY RECIPES! 2**

Christ Church Cathedral  
Stir-up Sunday  
**DARK FRUIT CAKE**



- 2 lbs sultana raisins
- 1 lb currants
- 1 lb chopped candied mixed peel
- 1/2 lb dates, cut up
- 1/2 lb candied cherries, halved
- 1/2 lb almonds
- 5 cups sifted all-purpose flour
- 1/2 tsp salt
- 3 tsp baking powder
- 1/2 tsp soda
- 4 tsp cinnamon
- 2 tsp allspice
- 1/2 tsp cloves
- 1 lb soft butter
- 2 cups sugar
- 1 1/2 eggs
- 1/2 cup molasses
- 1/2 cup strong liquid coffee
- 1 Tbs vanilla



Our club Co-President, **Leah Trineer** gave us several of her favourite Holiday recipes!

- *Dark Fruit Cake*
- *Mincemeat*
- *Currant Cream Scones*

Using part of the measured butter, grease and line, with greased heavy brown paper, the pans to be used.

Combine fruits and nuts in a large bowl or paper bag. (It is your personal preference whether they are cut up or left whole). Sift some of the flour over them and toss with hands so fruit is covered with flour. In a bowl, sift the remaining flour with the salt, baking powder, soda and spices.

In a separate bowl, cream butter, then add sugar and beat together until light and fluffy. Add egg yolks, one or two at a time, beating well after each addition. Beat in molasses. Stir in about half the dry ingredients.

In a clean bowl, beat egg whites until stiff but not dry. Fold into butter/sugar mixture. Stir in remaining dry ingredients alternately with coffee and vanilla. Fold in floured fruit mixture, blending thoroughly.

After having your fellow stirrers give your cake a stir for luck, put batter in prepared pans (about 3/4 full).

Heat oven to 300 degrees. Place a pan of hot water in bottom of the oven. Bake cakes until done in centre (a straw or toothpick should come clean) - this will be 2 to 4 hours depending on the size of pan. Cool in pans for 20 - 30 minutes, then remove and finish cooling on racks. Strip off paper before storing. Roll in brandy or port.

**HOLIDAY RECIPES! 3**

**MINCEMEAT**—Mincemeat takes rather a long time to prepare, owing to the fact that it must steep for a month in Madeira, rum or brandy.

Mince pie is also popular in the United States, but the mincemeats differ.

Meat is not an ingredient of English mincemeat. In the United States meat (beef or venison) is almost always included, although several recipes for mock (meatless) mincemeat exist, some using green tomatoes and others more closely resembling the English variety.

**English mincemeat**—1 pound of finely chopped suet; 1 pound of currants; 1 pound of seeded raisins, chopped; 1 pound of apples, chopped; 2 cups of sugar; ½ pound of sultanas; 4 ounces chopped, mixed candied fruit peel; ¼ cup of brandy or rum; juice and rind of 1 lemon; 1 teaspoon each of cinnamon, nutmeg, clove and mace.

Combine ingredients. Pack closely in a jar. Cover tightly. Yields 4 to 5 pounds mincemeat.



**CURRANT CREAM SCONES**

SCONES MAY BE MADE EARLIER IN THE DAY AND REHEATED IN A 400 degree F. oven for 5 minutes before serving. They may also be frozen as soon as they have cooled after baking.

- |                           |  |
|---------------------------|--|
| 2 cups flour              | 6 tablespoons butter, cut into 10 pieces |
| 2 teaspoons baking powder | ¾ cup currants                           |
| 2 tablespoons sugar       | 2 large eggs, well beaten                |
| ½ teaspoon salt           | ½ cup plus 1 tablespoon heavy cream      |

Preheat oven to 425 degrees F.

Sift flour, baking powder, 1 tablespoon of the sugar, and the salt into a mixing bowl. Add butter and work into flour mixture with the fingertips until mixture resembles coarse crumbs. Add currants and toss.



Make a well in flour mixture and add eggs and ½ cup of the cream. Mix with a wooden spoon until dough begins to clump together, then knead in the bowl for about 30 seconds; do not overwork dough. Turn dough out onto a lightly floured surface and halve. Form each half into a ball and flatten to form a circle about ¾ inch thick and 5 inches in diameter. Cut each circle into 8 pie-shaped wedges. Place wedges about 1 inch apart on a lightly buttered baking sheet. Brush tops with remaining cream and sprinkle lightly with remaining sugar. Bake in the center of oven for 12 to 15 minutes, or until lightly browned. Serve warm with raspberry or blackcurrant conserve.

— MAKES 16 SCONES —

## ABOUT TOWN

### *JAMES MCGILL SOCIETY*



#### **The International Labour Organization and McGill University during World War II**

**A WEBINAR by Adelle Blackett  
Monday, December 7, 2020, 5 PM**

Adelle Blackett, BCL/LLB'94 is Professor and  
Canada Research Chair in Transnational Labour  
Law and Development, Faculty of Law.

ZOOM LINK:

<https://mcgill.zoom.us/j/81005735604>



#### **WOMEN IN THE NEWS A New Monthly Feature**

##### **Stacey Yvonne Abrams**

- Born on December 9, 1973, in Madison, Wisconsin, then moved to Atlanta, Georgia, with her parents who pursued graduate studies at Emory University.
- She obtained a BA in interdisciplinary studies (political science, economics, and sociology) from Spelman College in 1995, and a Master of Public Affairs from University of Texas in 1998.
- Was appointed the deputy city attorney for the City of Atlanta in 2002 (aged 29).
- At present, she is the CEO of a legal consulting firm called Sage Works.
- Among the books she wrote are **Lead from the Outside, While Justice Sleeps**, and **Our Time Is Now**.





**Upcoming Meetings  
THE TRAVEL GROUP**

Our next meetings will be as follows:

- Tuesday, December 8th: Christmas markets, trips, etc.
- Tuesday, January 5th: Travel and wildlife

The theme: **Christmas Travel**. Have you been to the Christmas markets in Europe? Where have you been over Christmas? Do you have a particular Christmas travel story to share? Contact Andrea de Gosztonyi -

The Travel Club "met" in November and our theme was travel and a good read. Many wonderful travel-related books/novels were presented. Now that we have the time to sit down with a good book, we would like to share our suggested reading list with you:

- *The Lacuna* by Barbara Kingsolver
- *The middle passage* by V.S. Naipaul
- *Foucault's pendulum* by Umberto Eco
- *Sweetness in the belly* by Camilla Gibb
- *Travels in a thin country* by Sarah Wheeler
- *The Leopard* by Giuseppe Tomasi di Lampedusa
- *The Sagas of Icelanders* by Jane Smiley
- *Inspector Bruno* series by Martin Walker
- *Commissario Guido Brunetti* series by Donna Leon
- *Ulysses* by James Joyce
- *Hug for the apostle: on foot from Chartres to Santiago de Compostella* by Laurie Rennet



**Friendly Gossip! Updates on Members**

What have you been doing lately?

**UPDATES ON  
UWCM MEMBERS!**

In our flurry of springtime "How are you doing?" phone calls to UWCM members, several people requested that we add a section to the newsletter that would act like

a "friendly gossip" column. One member said, "I'd love to hear what other members are doing. We can't see many of them. Let's at least hear about them!" So we have decided to do just that.

Until we can freely be together again, in each UWCM newsletter, we'll provide a short update on several members chosen at random. We hope you enjoy them.

## Friendly Gossip! - Updates on Members



**Donna Jensen** is one of our UWCM Co-Presidents.

Recently, I had the opportunity to speak with Doona. We spent a delightful half-hour talking together on Zoom. I learned about some surprising and poignant events in Donna's life. She talked candidly about

these difficult times and how she came into contact with the UWCM at a critical stage in her life. It's a poignant and fun 20-minute interview. I hope you will enjoy it. Since the interview is not for public viewing, please use the password: **donna2020** to gain access.

### Noran Ahmed



UWCM board member, Noran is the person who looks after our community out reach activities including our ever evolving social media accounts: Facebook, Twitter, LinkedIn, Instagram and YouTube. Originally from Egypt, Noran now calls Montreal her home. She

dreamed of living in Canada for many years before she finally moved to Montreal in 2013.

Noran's professional work is in marketing, so we are fortunate to have her leading our social media efforts.

She is very interested in people - especially in helping to create connections between different generations.

In her late thirties, Noran finds a lot of happiness in helping those who are in need. When I asked her what gave her *personal* happiness, she told me it was books and classical music - reading, listening and being online. Her holiday reading includes the book titled, *Becoming* by Michelle Obama. Noran said that she also loves to read Agatha Christie. She sees herself as a female Hercule Poirot - trying to find solutions to some of life's more puzzling problems!

### Susan Button's life

has been devoted to people. She worked at McGill University for 42 years - 32 of which were spent in Development and Alumni Relations. She loved her job because she met so



many intriguing people. At the 50th Anniversary of alumni graduates, she was amazed to find that many of those grads had remained in close touch with one another over the years. This is a quality that Susan herself possesses; she is still connected with friends from her childhood. During this time of COVID, she dearly misses the joy of sitting in the company of others, going to the theatre, hearing live concerts and playing Scrabble with long-time friends. These days, Susan is reading books by Dorothy Sayers - *Lord Peter Wimsey* and *Gaudy Night*, as an antidote to both COVID and Mr Trump! Susan is currently Secretary of the UWCM - a challenging job to perform on Zoom!

**FUN PHOTOS!**



Oct. 31 - From Dianne Theoret-Major  
*“The Major family found a way to stay distanced and provide treats to over 200 trick-or-treaters. Fun was had by all!”*



**October 31 - From Karin Doerr:**  
*Gary and I won a travel-related first prize at a Zoom party!*



**One of Donna Jensen’s quilting creations:**  
*a gorgeous bedspread.*

**Not on social media? Not a problem!**

*We are also active during the holiday season!*



You can still follow UWCM’s account by adding the link to your favourites and checking them regularly.

Facebook: <https://www.facebook.com/uwcmtl>

Twitter: <https://twitter.com/UWCMTL>

LinkedIn: <https://www.linkedin.com/company/university-women's-club-of-montreal>

Instagram: <https://www.instagram.com/uwcmtl/?hl=en>

YouTube: <https://www.youtube.com/channel/UCogSYTjRG9GwoAY29GitzzQ?>

For any comments, questions, or items you would like to share on social media, please contact Noran Ahmed [uwcmtl@gmail.com](mailto:uwcmtl@gmail.com)

**NOTE OUR NEW EMAIL ADDRESS!**

[uwcmtl@gmail.com](mailto:uwcmtl@gmail.com)

<b>Newsletter Team</b>	
	<b>Editor:</b> Barbara Lewis -
	<b>Proofreader:</b> Zofia Laubitz -

**IF YOU WOULD LIKE TO PUT YOUR BUSINESS CARD INTO OUR NEWSLETTER, PLEASE BE IN TOUCH WITH BARBARA LEWIS:**

**Social Media**



**About Facebook**

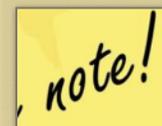
Our **Facebook** page is updated daily by Noran Ahmed with links to local events, national advisories and international news of interest to UWCM members.

Noran also posts fun jokes, animal stories and much more.



Even if you are not “on” Facebook, consider checking our UWCM page.

[This is the link!](#)



If there is an event that you would like us to post, please send it to Noran Ahmed [uwcmtl@gmail.com](mailto:uwcmtl@gmail.com)