



NOVEMBER 2011 - NEWSLETTER

Letter from your President

The focus for the month of November, 2011 is on **"Preparation"**. Yes, we have been preparing for all our activities, but **special preparation** is needed during this month for attending the stellar event of the year- **The Consular Corp Ball 2011**. All the Consuls General and Honorary Consuls having been busy during the year attending to the myriad of activities pertaining to their respective countries and it is this time of the year attention is turned to engaging spouses into celebration and fun at the ball.

Let us **prepare to support** the ball by attending and enjoying a few hours of relaxation, delicious meal, entertainment and wonderful music for enjoyment and dancing. We know that there are competing demands on our time, but this event is only once per year, **so be prepared** to attend. The CSA is delighted to be assisting in providing gift bags for each table- thanks to VPs Nigel and Marisol in charge of projects, activities and programmes respectively.

Like the ball, I encourage you also **to prepare** to attend the activities of our CSA for the next 2 months for 2011 and to provide for a memorable closing of the year 2011.

"By failing to prepare you are preparing to fail." Benjamin Franklin

Lola Ramocan
President

Our October event

The tour of the Bata Shoe Museum was very enjoyable and informative. We were escorted by Mr. Emanuele Lepri the Director of the Museum.

The Museum's flagship exhibition, All About Shoes, is a voyage through 4500 years of footwear: its evolution, uses over time, methods and materials of manufacture, and its place in our lives and imaginations. Admire ancient funerary sandals, Chinese silk shoes, haute couture pumps and a display of celebrity shoes found in the "Star Turns" mini-theatre.

We were then entertained to a wonderful lunch at the residence of Carmen Bardini. The buffet luncheon spread was superb and we tasted some wonderful Italian dishes. Once again a big Thank you to Carmen for her hospitality.

Upcoming Events - Please keep these dates open

Our Mexican Folklore Fashion Show has been postponed to 2012

November 16th - Cookie Exchange

**Where: Rita Vassallo's residence
4 Summerdale Drive, Thornhill**

Time: 11:30

**Please RSVP by November 14th to - Rita Vassallo at
mvassallo@rogers.com or 905-771-6770**

By popular demand a "Cookie Exchange" is being organized so that we can share and taste different delicious cookies. The guidelines are that each guest will bake and bring at least a dozen cookies made from one recipe. The amount of cookies you need to bring will depend on the number of members attending.

We will then share our dozen or more with others and go home with a variety of delicious and varied cookies which we and our families can enjoy. A lite lunch will also be served!!!

FUTURE EVENTS

October 29th - Join and encourage our spouses to attend The Annual Consular Ball

December 13th - The Consular Corps organize their Holiday Luncheon and the Consular Spouses Association wish to encourage you to join our spouses and attend this event.

January - AGM (date to be announced later)

Website

Our website is updated monthly and it provides information for you as well as links to places of interest in Toronto.

We encourage you to visit the site.

The password for accessing the newsletter is :- consularspouses

<http://www.consularspouses.org>

Welcoming new members

In the month of October we had the pleasure to meet and welcome new members to our Association.

Zdenka Rumlova spouse of the Consul General of Czech Republic, Helen Pierre, spouse of the Hon. Consul of Haiti, Kelsa Smith Mouskourova, spouse of the Consul General of Bulgaria as well as Tamara Pavlov, spouse of the Consul General of Serbia.

RECIPE OF THE MONTH - Raquel Costa - France

Dessert - Torta De Calabaza (Pumpkin Cake)

2 eggs
1 cup flour
1 cup pumpkin (purée or grated)
½ cup oil
½ tsp salt
1 tsp baking powder
1 tsp baking soda
1 cup sugar
½ tsp cinnamon
Walnuts and/or almonds

Method:

Mix together the eggs, oil and sugar. Add pumpkin and mix together with the flour, salt, baking soda and baking powder and cinnamon. Finally add the walnuts and almonds.

In a 9 inch cake pan bake for about 45 minutes or until the cake has pulled away from the sides of the pan.

Dessert - Torta de Zaballitos (Zucchini Cake)

3 eggs
2 cups sugar
1 cup oil
1 tsp baking powder, baking soda and salt
¾ tsp nutmeg
1 tsp vanilla
3 cups flour
2 cups zucchini, coarsely grated (one large or two small zucchini)
½ cup chopped pecan
½ cup raisins (optional)

Method:

Preheat oven to 350°. Mix the first 8 ingredients and beat for 2 minutes. Stir in the flour gradually. Stir in the zucchini and nuts and raisins. Pour into a greased and floured deep baking pan (bundt style) and bake for 60 to 70 minutes. Allow to cool for 15 minutes before taking out of pan.