



## OCTOBER 2011 - NEWSLETTER

### Letter from your President

The CSA, Toronto is heartened by the outpouring of praise and admiration by members and associates alike for the high quality activities which characterized the events of the past months. The recently held Summer Luncheon and Auction was equal to the task, coupled with lots of fun during the auction.

The success of these events is a testimony of the high level of collaboration and sacrifices of all those who plan, coordinate, monitor and attend the events.

I am encouraging all members to continue to support the events as we move closer to the end of 2011 and prepare for the celebration of our 25<sup>th</sup> Anniversary in 2012.

Let's make E-X-C-E-L-L-E-N-C-E the hallmark of all our activities and be guided by the thought that "Unity is Strength."

Lola Ramocan  
President

### Scrumptious lunch

The lunch at the residence of Bernadette and Nigel was delicious. We owe a great deal of thanks to both Bernadette and Nigel for going all out to prepare and serve such an appetizing and delicious lunch which everyone enjoyed. Many actually enjoyed second helpings!!!

Nigel even organised a raffle, raffling off Swiss items. Proceeds went to the Association.

## Upcoming Events - Please keep these dates open

### October 12th - Tour of the Bata Shoe Museum

**Time: Morning - To be announced**

**Entrance Fee: \$14.00**

**Please RSVP by October 10th to - Rita Vassallo at**  
[mvassallo@rogers.com](mailto:mvassallo@rogers.com) or 905-771-6770

Thanks to the efforts of Carmen Bardini we will be touring the Bata Shoe Museum, 327 Bloor Street West, Toronto (corner of Bloor and St. George Street) Visit their website <http://www.batashoemuseum.ca>

Carmen has graciously invited us to her residence for lunch following the tour, so please respond promptly

### FUTURE EVENTS

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

**November - "Mexican Folklore Fashion Show"**

### **25th Anniversary Committee**

During our lunch a members meeting was held and Lola asked for volunteers to form a committee to coordinate and plan events for our 25th Anniversary next year.

Marisol and RitaVassallo will share the post of Chairpersons Gladys, Margareta, Melania and Rita Hoff will provide assistance. A meeting will be planned in the near future.

### **Treasurer position**

Arie Wyss has accepted the position of Treasurer of the Association and the Board would like to thank her.

### **Website**

An intensive presentation was given after our meeting by our webmaster Mr. Noel Scoburgh. He gave a demonstration of the updated website, showing the capabilities of the website. He showed the members how to navigate the website and asked that we provide updates for him to keep the website current. He also mentioned that parts of the site will be secured and he also created links to places of interest in Toronto. Melania mentioned that she will provide the website link to the doctor's medical association to assist those who need to find a doctor in Toronto. The website is fully up and running. Lola asked that people visit the website and provide any photographs of events.

<http://www.consularspouses.org>

### **RECIPE OF THE MONTH - NIGEL BROWN**

#### **Entree - SPAGHETTI WITH MUSSELS**

2kg fresh live mussels  
Half a whole garlic  
1 lemon  
Bunch of parsley  
Chilli to taste (I use 2 - 3 whole hot ones)  
30 - 50cc extra virgin olive oil  
100- 150 cc dry white wine (I use sauv. blanc)  
1 pack spaghetti  
1 tablespoon salt

#### **Method:**

Soak the live mussels in slightly salty water for 3 hours. Discard any that are broken or floating. At the end pull out the beards from the remaining ones and wash/scrub clean in tap water. Drain and put to one side.

Peel and thinly slice the garlic and chilli, cut lemon in half, coarsly dice the parsley, open the wine.

Put a large pan of water to boil. When boiling, add the salt and cook the spaghetti. Once the spaghetti is cooking heat a large covered pan. When warm add the oil, garlic and chilli, heat for 1 minute, stirring occasionally. Add the mussels, juice from lemon and wine and briefly cover with the lid to stop spitting. Stir contents so as to marinade the mussels, and continue cooking on high heat with lid on for a minute, then add the parsley. Stir/shake again. When the majority of mussels have opened they are ready. this only takes a couple of minutes.

Drain the spaghetti add the contents of the mussels pan to the spaghetti and stir. Pour all into a large bowl and place on table for each person to serve themselves. *Do not eat any mussels that have not opened during cooking.*

Serves 6 to 8