



December
2024

MONTGOMERY



MESSENGER

The official newsletter of the Montgomery Legion
Ottawa's Centertown Legion

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Volume 1
Issue 9

Montgomery Messenger: messenger@montgomerylegion.ca or legionbranch351@gmail.com



*The Executive & Staff
of the Montgomery Legion
wish you all*

*Merry
Christmas*

and

*Happy New
Year*





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From The President's Desk

Robert Buss, CD

Poppy Campaign 2024

This year's campaign is slowly winding down with just a few boxes left to be collected and counted. Overall, it looks like the campaign was a success, a final tally will be presented at the next General meeting.

Thanks to all the members and non-members who stepped up to help. Special thanks to Bruce Kane, Andy Anderson, Lisa and Brett Morris, Brent McDonald, and Brian Nuttal, all who worked endlessly throughout the campaign. Without these resolute individuals the campaign would not be a success.

I would also like to thank Deacon Brodies Pub and the Dominion Tavern both establishments held fund raisers on the 11th and donated the monies to our campaign.

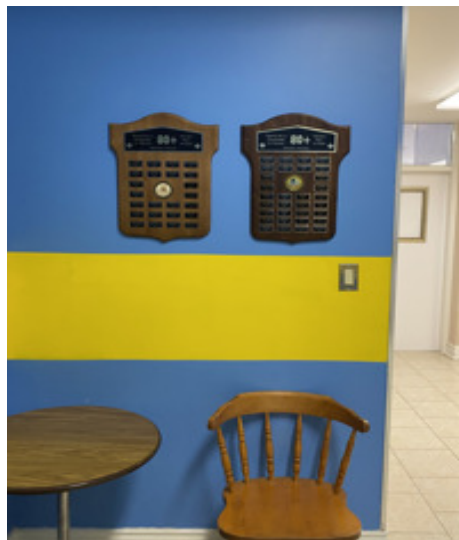
The Montgomery Legion is now home to the 80+ Hockey Hall of Fame plaques

Have you seen the plaques yet in the lobby? Since August 2024, The Montgomery is now home to the 80+ Hockey Hall of Fame plaques. These plaques were once hidden in the vaults of Library and Archives Canada.

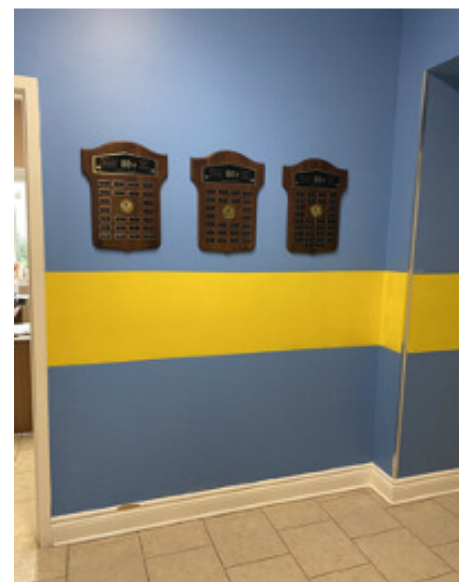
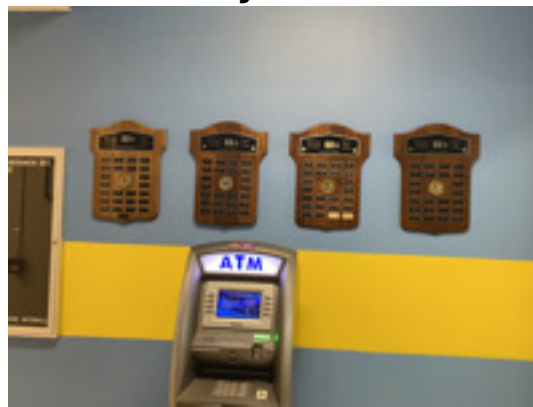
The 80+ HHOF is a not-for-profit organization that nationally recognizes recreational hockey players 80 years of age and over who are nominated by their teams. The first players were inducted in 2011 and every year players who are inducted have their names engraved on a plaque. Inductees are from across the country and induction ceremonies are held every year in Ottawa-Gatineau, Burlington and Saskatoon.

The 80+ HHOF also keeps a registry of those 60+ who actively play recreational hockey. For more information on the 80+ HHOF consult their website at www.hockey80plus.com.

Please check out the plaques on your next visit to The Montgomery Legion!



80+ Hockey Hall of Fame



WW I's Christmas Truce: When Fighting Paused for the Holiday

Over Christmas 1914, singing and soccer broke out between British and German forces.

On Christmas Eve 1914, in the dank, muddy trenches on the Western Front of the first world war, a remarkable thing happened.

It came to be called the Christmas Truce. And it remains one of the most storied and strangest moments of the Great War—or of any war in history.

<https://www.history.com/news/christmas-truce-1914-world-war-i-soldier-accounts>



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History Re-visited

The 1988 Nobel Peace Prize

The 1988 Nobel Peace Prize was awarded to the United Nations Peacekeeping Forces



On the 10th of December 1988, the Norwegian Nobel Committee awarded the Nobel Peace Prize for 1988 to the United Nations Peacekeeping Forces for their devotion and sacrifice in the service of peace since 1956. The award was accepted by the then United Nations Secretary-General Perez De Cuellar, on behalf of the "Blue Helmets" Peacekeepers.

Speech by Egil Aarvik, Chairman of the Norwegian Nobel Committee

<https://www.nobelprize.org/prizes/peace/1988/ceremony-speech/>

More here: <https://www.cpva.ca/nobel-prize>.

Halifax Explosion



Halifax was devastated on 6 December 1917 when two ships collided in the city's harbour, one of them a munitions ship loaded with explosives bound for the battlefields of the First World War. What followed was one of the largest human-made explosions prior to the detonation of the first atomic bombs in 1945. The north end of Halifax was wiped out by the blast and subsequent tsunami. Nearly 2,000 people died, another 9,000 were maimed or blinded, and more than 25,000 were left without adequate shelter.

More here: <https://www.thecanadianencyclopedia.ca/en/article/halifax-explosion>

The Battle of Hong Kong



Brigadier John K. Lawson

On December 19th 1941, Japanese troops surrounded a Canadian-held command post in the Wong Nei Chong Gap. Inside, Brigadier John K. Lawson, the commander of the Canadian troops in Hong Kong, relayed the news to his superior officer, British Major-General C.M. Maltby. The last words Maltby heard from Lawson were that he was "going outside to fight it out."

Lawson's body was later found among the dead that surrounded the post.

More here:

<https://www.junobeach.org/canada-in-wwii/articles/the-battle-of-hong-kong/>



The only Victoria Cross awarded at the Battle of Hong Kong.
Company Sergeant-Major J.R. Osborn of "A" Co., The Winnipeg Grenadiers



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From the Kitchen to the Table



Christmas Prime Rib

This prime rib dinner is perfect for Christmas or other special occasions.

This recipe includes a mustard and horseradish crust on the beef, and gives you the perfect roasting time.

Make a delicious au jus with the pan drippings, and serve with mashed potatoes and roasted veggies for a fabulous feast.

Ingredients

1 (6 pound) boneless prime rib roast	2 teaspoons dried thyme
2 tablespoons prepared horseradish	2 teaspoons garlic powder
2 tablespoons Dijon mustard	2 stalks celery, cut into 2-inch pieces
2 teaspoons kosher salt	1 carrot, cut into 2-inch pieces
2 teaspoons coarsely ground black pepper	1 small unpeeled onion, quartered and separated

Au Jus Sauce

2 teaspoons concentrated beef base (paste)	1 teaspoon cornstarch
1 ½ cups water	1 teaspoon water

Directions

- Gather all ingredients.
- The day before serving, remove the roast from the package and dry thoroughly with paper towels. Set roast on a baking sheet, and place in refrigerator overnight. Remove from refrigerator 1 hour before cooking to allow meat to reach room temperature.
- Rub the roast all over with horseradish and Dijon mustard. Mix kosher salt, black pepper, thyme, and garlic powder together in small bowl; sprinkle over the roast.
- Preheat the oven to 450 degrees F (230 degrees C). Place celery, carrot, and onion into the bottom of a roasting pan; place the roast on top.
- Roast in the preheated oven for 30 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and roast until the meat is browned and an instant-read meat thermometer inserted into the thickest part of the roast reads 130 degrees F (54 degrees C) for medium-rare.
- Remove from oven, transfer roast to a platter, and cover with a tent of aluminum foil. Allow to rest for 30 minutes. The temperature of the meat will rise about 10 degrees during resting time.
- To make au jus sauce: Skim excess fat from pan drippings in the roasting pan. Place the pan over a burner set to medium heat; stir in beef base and 1 ½ cups of water. Bring to a boil, scraping and dissolving any brown flavor bits from the bottom of the pan.
- Strain out and discard vegetables. Combine cornstarch and 1 teaspoon of water in a small bowl; whisk the mixture into sauce.
- Allow sauce to thicken slightly; pour into a gravy boat and serve with roast.
- Serve and enjoy!



Yorkshire Pudding

Yorkshire pudding is a must-have accompaniment with gravy when you're serving a traditional British roast beef dinner. The secret to making foolproof Yorkshire puddings is to add the batter to sizzling hot fat. That way, the Yorkshires puff up and get crispy on the outside but stay tender inside.

Ingredients

- 3 large eggs
- 1 cup milk
- 1 cup all-purpose flour
- 2 tablespoons butter

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Directions

Gather all ingredients.

Preheat the oven to 375 degrees F (190 degrees C).

Beat eggs and milk together in a medium bowl.

Stir in flour.

Divide butter evenly into the cups of a 12-cup muffin tin, about 1/2 teaspoon per cup.

Place the muffin tin in the preheated oven until butter has melted and is sizzling hot, 2 to 3 minutes. Remove from oven, and distribute batter evenly among each cup.

Return to the oven and bake for 5 minutes. Reduce the heat to 350 degrees F (175 degrees C) and bake until puffed and golden, without peeking, about 25 minutes more.



Garlic Green Beans

We love them as is. Even those who hate beans or veggies love these!

Super quick, too.

My aunt made these once for Christmas dinner, and they were a huge hit. I bring them everywhere.

Ingredients

1/2 pound fresh green beans, trimmed
1/4 cup water
1 tablespoon butter
1 tablespoon minced garlic
1 tablespoon chicken bouillon granules

Directions

Place green beans and water in a microwave-safe bowl; cook in the microwave on high until tender, about 5 minutes. Drain.
Stir butter, garlic, and chicken bouillon into beans until well combined.



English Christmas Trifle

Christmas Trifle is a classic English dessert with layers of pound cake, crème anglaise, fresh fruit, and whipped cream.

This holiday trifle uses raspberries and poached pears, making it as delicious as it is beautiful.

Ingredients

3 cups creme anglaise (or prepared Bird's custard)
1 prepared pound cake about 12 ounces, crusts trimmed
1/3 cup marsala wine or sherry
1/3 cup amaretto
4 pears poached, and sliced into wedges.
4 cups fresh or frozen and thawed raspberries
1/4 cup confectioner's sugar
2 cups whipping cream
fresh raspberries and mint leaves for garnish

Instructions

In a medium bowl, beat 2 cups cream with the confectioner's sugar until stiff peaks form. Set aside.
In a separate mixing bowl toss the berries with 2 tablespoons Marsala, stirring to bruise the berries slightly.
To assemble the trifle cut the cake into 1/2-inch thick slices to fit tightly into the bottom of a trifle bowl (or a 1 1/2-quart decorative glass bowl).
Drizzle or sprinkle the cake layer with Marsala and Amaretto.
Layer 1/3 of the pears and raspberries over the top of the cake, followed by 1/3 of the creme anglaise or custard.

Instructions (cont'd)

Repeat the process, creating a total of three layers with the remaining ingredients.

Spread whipped cream on top, then pipe rosettes of whipped cream.

Garnish with raspberries and slivered almonds.



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Dominion Command on YouTube



<https://www.youtube.com/user/RCLDominionCommand>

Operation Santa Claus



Photo credit: supportourtroops.ca

Every year, thanks to the generous contributions of our corporate partners, we deliver holiday packages to our deployed Canadian Armed Forces members worldwide who are away from loved ones during the holiday season.

The **Operation Santa Claus** care packages contain comforts of home and provide our military with the comfort in knowing that the nation recognizes their dedication and sacrifice. The packages continue to be an integral part in helping lift the spirits of our deployed members during the difficult time away from their family and friends.

Website: <https://www.supportourtroops.ca/Get-Involved/Operation-Santa-Claus>

The men and women of the Canadian Armed Forces (CAF) have demonstrated time and again that they will rise to any challenge. Let your Canadian Armed Forces members know you appreciate their service by sending a message using this monitored message board.



<https://www.canada.ca/en/department-national-defence/services/contact-us/write-troops.html>

CAF's Healthy Relationships Campaign Launch for 2024

by Dean McCuaig

Wouldn't it be nice if each relationship came with its own user manual to help us navigate through the rough spots? Keeping a relationship healthy is not always easy. Add the challenges that come with one or both partners being in the military. That can be an even bigger challenge!

The Healthy Relationships resources provide all kinds of helpful tips to CAF members and their families on how to navigate through their everyday relationships. These resources are also helpful to Veterans and their families. Whether your relationship is healthy or struggling, you'll find plenty of information here. Click below for more information;

<https://cfmws.ca/support-services/health-wellness/healthyrelationships>



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Each year, the NORAD Tracks Santa Web Site receives several million unique visitors from more than 200 countries and territories around the world. Volunteers typically answer more than 130,000 calls to the NORAD Tracks Santa hotline from children across the globe.



<https://www.norad.mil/NORAD-Tracks-Santa/>

Yes Virginia, There is a Santa Claus

In 1897, Dr. Philip O'Hanlon, a coroner's assistant on Manhattan's Upper West Side, was asked a question by his then eight-year-old daughter, Virginia, which many a parent has been asked before: whether Santa Claus really exists. O'Hanlon deferred. He suggested Virginia write asking the question to one of New York's most prominent newspapers at the time, The Sun, assuring her that "If you see it in The Sun, it's so."

The response to Virginia's letter by one of the paper's editors, Francis Pharcellus Church, remains the most reprinted editorial ever to run in any newspaper in the English language and found itself the subject of books, a film and television series. In his response Church goes beyond a simple "yes of course" to explore the philosophical issues behind Virginia's request to tell her "the truth" and in the process lampoon a certain skepticism which he had found rife in American society since the suffering of the Civil War. His message in short - there is a reality beyond the visible.

VIRGINIA, your little friends are wrong. They have been affected by the skepticism of a skeptical age. They do not believe except they see. They think that nothing can be which is not comprehensible by their little minds. All minds, Virginia, whether they be men's or children's, are little. In this great universe of ours man is a mere insect, an ant, in his intellect, as compared with the boundless world about him, as measured by the intelligence capable of grasping the whole of truth and knowledge.

Yes, VIRGINIA, there is a Santa Claus. He exists as certainly as love and generosity and devotion exist, and you know that they abound and give to your life its highest beauty and joy. Alas! how dreary would be the world if there were no Santa Claus. It would be as dreary as if there were no VIRGINIAS. There would be no childlike faith then, no poetry, no romance to make tolerable this existence. We should have no enjoyment, except in sense and sight. The eternal light with which childhood fills the world would be extinguished.

Not believe in Santa Claus! You might as well not believe in fairies! You might get your papa to hire men to watch in all the chimneys on Christmas Eve to catch Santa Claus, but even if they did not see Santa Claus coming down, what would that prove? Nobody sees Santa Claus, but that is no sign that there is no Santa Claus. The most real things in the world are those that neither children nor men can see. Did you ever see fairies dancing on the lawn? Of course not, but that's no proof that they are not there. Nobody can conceive or imagine all the wonders there are unseen and unseeable in the world.

You may tear apart the baby's rattle and see what makes the noise inside, but there is a veil covering the unseen world which not the strongest man, nor even the united strength of all the strongest men that ever lived, could tear apart. Only faith, fancy, poetry, love, romance, can push aside that curtain and view and picture the supernal beauty and glory beyond. Is it all real? Ah, VIRGINIA, in all this world there is nothing else real and abiding.

No Santa Claus! Thank God! he lives, and he lives forever. A thousand years from now, Virginia, nay, ten times ten thousand years from now, he will continue to make glad the heart of childhood.

