

MONTGOMERY MESSENGER

Official newsletter of the Montgomery Legion

Volume 2 – Issue 8 – July 2025

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

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Happy Canada Day!

Canada in 4K (Video – 24 minutes)

O Canada

(English version)

O Canada! Our home and native land!
True patriot love in all of us command.
With glowing hearts we see thee rise,
The True North strong and free!
From far and wide,
O Canada, we stand on guard for thee.
God keep our land glorious and free!
O Canada, we stand on guard for thee.
O Canada, we stand on guard for thee

O Canada

(Bilingual version)

O Canada! Our home and native land!
True patriot love in all of us command.
Car ton bras sait porter l'épée,
Il sait porter la croix!
Ton histoire est une épopée
Des plus brillants exploits.
God keep our land glorious and free!
O Canada, we stand on guard for thee.
O Canada, we stand on guard for thee.

From The President's Desk

Robert Buss, CD

WOW, what an incredible night, (see our **Photogalleries**). Over seventy members of the Branch gathered to celebrate our 80th Anniversary in style. The evening started off with a visit from His Worship Mayor Mark Sutcliffe, who spoke briefly and presented the Branch with a certificate.

We enjoyed a delightful meal provided by Elite Catering and were entertained by The Tune Junkies. The evening also featured a silent auction, which raised over \$1300 for the Branch.

A heartfelt thanks to Lisa Morris and Colleen Harris for their exceptional organization, and execution of the silent auction - fantastic job, ladies. Additionally, a special shout out to our Branch Manager Joan McCorkell, for sourcing many of the auction items and playing a crucial role in co-ordinating the catering and the band. We would also like to thank Bethany Bassillion from the Sons of Scotland Pipe band.

A big Thank You also to, Ellen Anderson, two Anonymous Branch Members, Elite Catering, Hilton Garden Inn on Queen Street, La-Z-Boy, Oh Canada Eh?, The Prescott and RV Canada for their generous donations to our silent auction.

The Veteran Family Program in the National Capital Region

Dean McCuaig

Veteran Family Program Coordinator is available at every Military Family Resource Centre in Canada to support the transition of medically releasing Canadian Armed Forces members, medically released Veterans and their families into post-service life.

Releasing from the Canadian Armed Forces can be challenging for members and families, but even more so when the release is the result of a medical situation. When a Canadian Armed Forces member makes the transition from active service to veteran status, their family does too. The Veteran Family Program is here to help ease that transition by providing enhanced information and referral services, specialized transition programs and some of the traditional programs offered through Military Family Resource Centres.

The Veteran Family Program benefits the medically releasing Canadian Armed Forces members, medically released Veterans and their families by helping them navigate the complex process of releasing, the challenges that may arise, and the sometimes-unexpected impact on the social, emotional, and financial wellbeing. Programs and services are always aimed to meet individual needs, and work towards finding solutions and support. The Veteran Family Program can enhance other services provided through the Canadian Armed Forces Transition Group, Veterans Affairs Canada and other organizations in the local community.

To learn more, please click on the link [CFMWS | Veteran Family Program | CFMWS](#)



If you are a Veteran of the CAF or RCMP member, serving or retired, join us once a month, for coffee and a sweet treat.

Next get-together, Thursday, July 10th, 10:00am to 12:00pm

Montgomery Legion (Downstairs)
On-street parking

This is a ***Veterans ONLY*** program.

Registration is not required, simply show up with proof of service and welcome.

You don't have to be a branch member or even a Legion member. We welcome all Veterans!

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Fun @ 351

Join us on Saturday July 12
from 1-4 pm for a Ceilidh
With Fish & Chips or Chicken & Chips

Entertainment by DJ André Proulx



Événements Black Swan Events
“Down East & Celtic Music”

Tickets for the food will
be available free of
charge during business
hours from June 24 to
July 4. Tickets are
required for the food.



Funded by the
Government of Canada's
New Horizons for Seniors Program

Canada

Montgomery Legion
330 Kent Street

There are only 50 FREE food tickets available on a first come, first served basis.
You can still have fun, even if you don't have a food ticket.
Join us for a good time, “Down East Style”.
Enjoy a cold one, tap your feet, sing along or dance a little,
all while supporting your branch.



The Royal Canadian Legion honours the peoples and land of all First Nations, Métis and Inuit peoples
and their valuable past and present contributions to this land.

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History re-visited



Beaumont Hamel: July 1, 1916

Of all the battles that the Newfoundland Regiment fought during the First World War, none was as devastating or as defining as the first day of the Battle of the Somme.

The Regiment's tragic advance at Beaumont Hamel on the morning of July 1, 1916 became an enduring symbol of its valour and of its terrible wartime sacrifices.

The events of that day were forever seared into the cultural memory of the Newfoundland and Labrador people. [Read more...](#)



The Battle of Britain begins

On July 10, 1940, the Germans begin the first in a long series of bombing raids against Great Britain, as the Battle of Britain, which will last three and a half months, begins.

After the occupation of France by Germany, Britain knew it was only a matter of time before the Axis power turned its sights across the Channel. And on July 10, 120 German bombers and fighters struck a British shipping convoy in that very Channel, while 70 more bombers attacked dockyard installations in South Wales. [Read more...](#)



The Conquest of Sicily

The assault on Sicily was to be the prelude to the invasion of mainland Europe. The invasion was assigned to the Seventh U.S. Army under Lieut.-General George S. Patton, and the Eighth British Army under General Sir Bernard L. Montgomery. The Canadians were to be part of the British Army.

The 1st Canadian Infantry Division and the 1st Canadian Army Tank Brigade, under the command of Major-General G.G. Simonds, sailed from Great Britain in late June 1943. En route, 58 Canadians were drowned when enemy submarines sank three ships of the assault convoy, and 500 vehicles and a number of guns were lost. Nevertheless, the Canadians arrived late in the night of July 9 to join the invasion armada of nearly 3,000 Allied ships and landing craft. [Read more...](#)

Legion Remembrance banners at the National War Memorial site in Ottawa

🇨🇦 Canadian Trivia 🇨🇦

1. Fairbanks, Alaska; Svalbard, Norway; and Yukon, Canada are three destinations recommended by Travel + Leisure Magazine for travelers hoping to see what phenomenon?
2. What popular mathematics software program is named after the type of tree whose leaf appears on the flag of Canada?
3. Known for polar bears that live there in the fall, what town on Hudson Bay in Manitoba is named after one of the UK's most famous Prime Ministers?
4. What directionally named carrier has the second-largest fleet of any airline in Canada, behind only Air Canada itself in size?
5. Founded in Quebec, what is the French name of the private entertainment company which has sold over 100 million tickets for its unique blend of continuous live music and circus-like acrobatics?
6. "The Great One" Wayne Gretzky spent most of his NHL career playing for what Canadian-based team for nine years from 1979 to 1988?
7. The Cadillac Fairview Corporation is owned by the pension plan in Ontario, Canada of what profession?
8. What singer released "D'eux," "Falling Into You," and "Let's Talk About Love" between 1995 and 1997? Together, those albums sold over 73 million units, which is about twice the entire population of Canada.
9. Cadillac Fairview-sponsored athlete Natalie Spooner won hockey gold with Team Canada during the balmy 2014 Winter Olympics at what Black Sea resort?
10. Canada's "Big Five" banks are all based in Toronto. They are Bank of Montreal (BMO), Bank of Nova Scotia (Scotiabank), Canadian Imperial Bank of Commerce (CIBC), Royal Bank of Canada (RBC), and what fifth bank?

Answers at the bottom of page 5...

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From the kitchen to the table



Grilled Honey Balsamic Glazed Chicken

Ingredients

- 6 boneless, skinless chicken breasts
- 1/4 cup balsamic vinegar
- 1/4 cup honey
- 2 tablespoons olive oil
- 1 teaspoon Dijon mustard
- 1 teaspoon garlic powder
- Salt and pepper, to taste
- Fresh herbs for garnish (optional)

Directions

1. In a small saucepan, combine the balsamic vinegar, honey, olive oil, Dijon mustard, garlic powder, salt, and pepper. Stir over medium heat until the mixture starts to simmer. Let it cook for 5-7 minutes, or until it thickens into a glaze.
2. Preheat your grill to medium-high heat and brush the grates with oil to prevent sticking.
3. Season the chicken breasts with salt and pepper on both sides.
4. Place the chicken on the grill and cook for 6-7 minutes per side, until the internal temperature reaches 165°F (75°C).
5. During the last few minutes of grilling, brush the honey balsamic glaze generously over the chicken.
6. Remove from the grill and let it rest for 5 minutes before serving. Garnish with fresh herbs if desired.



Grilled Corn on the Cob

Ingredients

For the Grilled Corn:

8 ears yellow corn, in the husk
Kosher salt, for serving

For the Garlic-Chive Butter:

6 Tbsp. salted butter, softened
1 garlic clove, chopped
2 Tbsp. chopped chives
1/4 tsp. ground paprika

Directions

1. Heat a grill pan or outdoor grill over high heat (about 450° to 500°).
2. For the grilled corn: Pull off all the layers of the green husk, except for the two layers closest to the kernels. Pull those two layers back without detaching them. Remove all the thin threads of silk from around the kernels of the corn. Fold the reserved pieces of husk back over the corn kernels, leaving a couple of gaps of open space.
3. Place the corn on the grill over direct heat, cover and cook for 5 minutes. Rotate each ear with a ¼ turn, cover and continue to cook 5 more minutes. Repeat 1 to 2 more times to cook all sides of the corn, 15 to 20 minutes total. Corn will become bright yellow and caramelized in spots when cooked through. Remove from the heat.
4. For the garlic-chive butter: In a small bowl, combine the butter, garlic, chives, paprika, and black pepper. Mash and stir with a fork to combine.
5. Remove the charred husks from the corn. Spread all over with garlic-chive butter, sprinkle with salt, and serve immediately.

Skip the garlic-chive butter and serve this corn simply with salted butter... and more salt!



Beavertails

Ingredients

½ cup (125ml) warm water
5 tsp. (25ml) active dry yeast
Pinch white sugar
1/3 cup (75ml) white sugar
1 cup (250ml) warm milk
1 tsp. (5ml) vanilla extract

2 eggs
1/3 cup (75ml) vegetable oil
1 ½ tsp. (7ml) salt
5 cups (1250ml) whole wheat flour
1 quart (1 litre) vegetable oil for frying
2 cups (500ml) white sugar
1 tsp. (5ml) cinnamon

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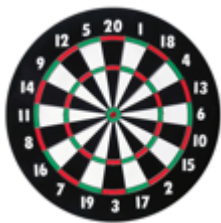
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Beavertails cont'd

Directions

1. In a large bowl, stir together yeast, warm water and pinch of sugar. Let stand until it is slightly foamy (about 5 minutes). Then add other 1/3 cup of sugar, milk, vanilla, eggs, oil and salt. Stir it all until it is smooth. Mix in about half of flour and continue stirring it. Gradually add more flour. Dough should be sticky and pulls away from bowl.
2. Turn dough onto a floured surface when it is firm enough. Knead for about 6-8 minutes. Add more flour if you need it to form a firm elastic dough. Place dough in a greased bowl and cover.
3. Let dough sit covered until it rises and doubles (about 35-45 minutes). Lightly deflate dough and pinch off a piece size of a large golf ball. On a floured surface use a rolling pin to roll out small ball of dough into an oval shape. Put it aside and cover it with a tea towel while you continue to do same with remaining dough.
4. Heat about 4 inches of oil in either a deep-fryer (375F/190C) or a wok or a Dutch oven. Before placing flattened dough into hot oil, stretch them into ovals and thin them and enlarge them (to resemble "tails"). Place tails in oil one (or two) at a time.
5. Fry, turning once until tails are a deep brown, about 1 to 2 minutes per side. Carefully remove tail from oil and drain on a paper towel.
6. In a large bowl, blend sugar and cinnamon; toss beaver tail into the bowl while still hot. Shake off any extra mixture and serve.



Fun Darts - Every Wednesday Night
6pm – 9pm



Every Friday Night
7pm – 11pm

Montgomery Legion – Branch 351

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X formerly Twitter: <https://twitter.com/MontgomeryLegi1>

Facebook: https://www.facebook.com/people/MontgomeryCentretownLegion/100057510086172/?ref=aymt_homepage_panel

Send comments or submissions for your newsletter to: messenger@montgomerylegion.ca

Hours of Operation

Sunday – Closed - Monday – Closed - Tuesday - 12:00pm to 5:00pm - Wednesday - 12:00pm to 10:00pm

Thursday - 12:00pm to 5:00pm - Friday - 12:00pm to 10:00pm - Saturday - 12:00pm to 5:00pm

Legion Links

[Zone G5 Council](#)

[Dominion Command](#)

[Provincial Command](#)

[Ontario District G](#)

[Other Legion Zones in District G - \(Eastern Ontario\) | All Branches in District G](#)

[Latest News from Dominion Command](#)

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[Legion Poppy Store](#)

[Legion Magazine](#)

[Dominion Command Videos on YouTube](#)

🇨🇦 Canadian Trivia Answers 🇨🇦

1. Aurora Borealis (Northern Lights)
2. Maple
3. Churchill
4. WestJet
5. Cirque du Soleil
6. Edmonton Oilers
7. Teachers
8. Celine Dion
9. Sochi
10. Toronto-Dominion Bank (TD)