

November
2024

MONTGOMERY MESSENGER



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

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Volume 1
Issue 8

From The President's Desk

Robert Buss, CD



Summer has past and we are moving quickly to our Poppy Campaign. Please remember your commitment to the Royal Canadian Legion and offer to volunteer for our 2024 campaign. *(More on this in Dean McCuaig's article below).*

Over the summer your building committee has been active in several ways.

1. Interviewing commercial real estate agents.
2. Reviewing and responding to an unsolicited bid to purchase our building.
3. Obtaining an independent appraisal to assess the value of 330 Kent St.

As you are aware everything takes time. When an offer is received it must be reviewed and responded to a pre-determined time frame. Same for the appraisal, it took some time. As to the Commercial agents, we wanted to cut our short list down to 3 agents and at the same time we did not want to sign an agreement until we had concluded our negotiations with the unsolicited offer.

Today I am pleased to announce that we have an independent appraisal for \$3.18 million. A 50-page document was presented that outlined how the amount was reached and goes on to state that while this is the value, true market value is determined by the purchaser. With the advice of many knowledgeable people, it was decided to set the initial price just under \$3 million.

The building committee met with 3 separate commercial agents (teams) and selected "Team Larocque". It was a very tight hard decision as all three presented themselves as enthusiastic, knowledgeable groups.

In conclusion, as of 07 October 2024, Royal LePage "Team Larocque" will act as our agent for 120 days with a listing price of \$2,999,999.00

Building Committee Members: President Robert Buss, Members: Michael Kostiuk and Dennis Sirman.

Be a 2024 Poppy Campaign Volunteer

Dean McCuaig



The Poppy Campaign

Last Friday in October thru 11 November

Wear a poppy and remember...



Every year the Poppy Campaign runs from the last Friday in October until November 11th. The Montgomery Legion is seeking additional volunteers to support this year's Poppy Campaign. Historically, we have had Volunteers at the Billings Bridge Mall and the Rideau Centre. We need volunteers for those locations but we are also in desperate need of drivers and jumpers for routes in this year's Poppy Campaign.

If you can help out, please contact Joan in the Montgomery Legion Office by calling 613-233-7292 or emailing rcl351@rogers.com. In addition, you can also call the poppy office 613-233-1611 or email wreath@montgomerylegion.ca. We want to thank-you in advance for your support of the Montgomery Legion, its Veterans, and its members during this year's Poppy Campaign. We will remember them.

To learn more about the significance of our annual Poppy Campaign, please visit our website by clicking here <https://www.montgomerylegion.ca/poppy-campaign.html>.

Donations this year from the Poppy Fund:

- Homeless Veterans Fund - \$2000.00
- Camp Maple Leaf - \$2000.00
- Ottawa Mission - \$3000.00
- Perley Health Foundation - \$5000.00

Have you renewed your membership, yet? You have until November 30th to be an Early Bird. You can renew in person at the branch, by phone through Dominion Command's Member Help Desk by calling toll-free: 855-330-3344 (8:30 a.m. – 4:00 p.m. EST) or online at <https://portal.legion.ca/renew>

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The National Remembrance Day Ceremony in Ottawa

On November 11th each year, Canadians stand in collective Remembrance of all who have fallen in the military service of their country.

The Legion, on behalf of the people of Canada, organizes and conducts the National Remembrance Day service in Ottawa.

Read more: <https://www.legion.ca/remembrance/remembrance-day/the-national-ceremony>

Remembrance Day Veterans' March

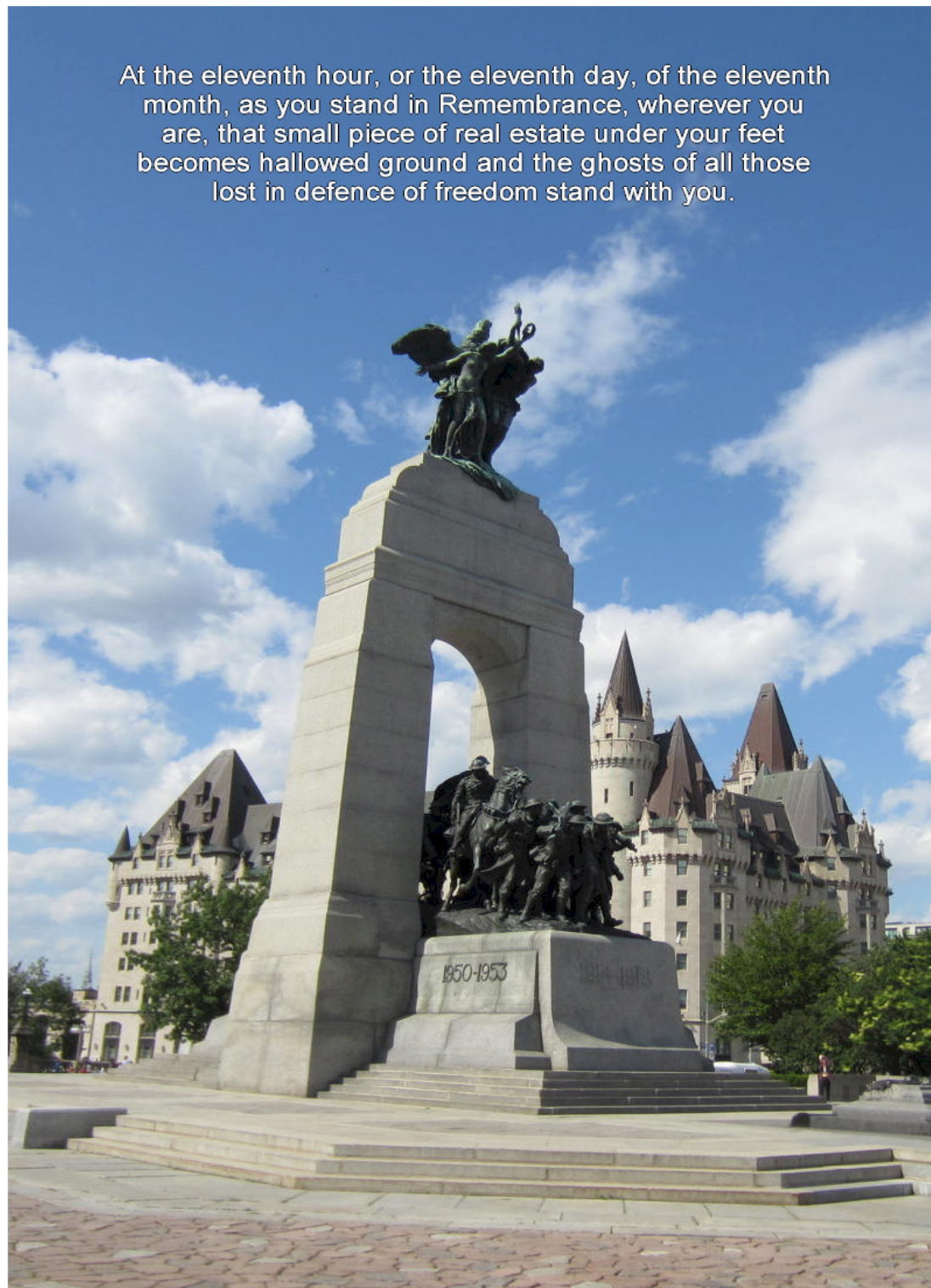
All Canadian Veterans are invited to participate as a member of the Veterans' Marching Contingent, as part of the National Remembrance Day Ceremony and parade.

- The Veterans' Contingent is under the command of Chief Petty Officer 1st class (ret'd) Jake McDavid.
- Veterans will form up at 10:10 am in front of the Chateau Laurier, located at 1 Rideau Street, with step off at 10:30 am
- The ceremony concludes with a Veterans' march-past at 11:30 am
- Veterans to wear civilian dress with medals. Standard parade protocol is in effect.

There will be a Veterans' Luncheon following the ceremony in the Adam Room of the Chateau Laurier. Sponsored by the Chateau Laurier - all Veterans are welcome.

For questions, please contact Legion National Headquarters at 613-591-3335 ext. 306 or via email at info@legion.ca.

At the eleventh hour, or the eleventh day, of the eleventh month, as you stand in Remembrance, wherever you are, that small piece of real estate under your feet becomes hallowed ground and the ghosts of all those lost in defence of freedom stand with you.





From the Kitchen to the Table



Sauteed Sirloin Tips With Bell Peppers And Onion

Ingredients

- 3 lb sirloin steak cut into 1-inch pieces
- 1/4 cup Teriyaki or Soy sauce
- 1/4 cup packed light brown sugar
- 3 Tbsp olive oil plus additional for cooking
- 2 Tbsp chopped Italian parsley or cilantro
- 3 clove garlic minced
- 1 tsp red pepper flakes
- 2 tsp steak seasoning divided [i.e. Mesquite, Montreal your preference]
- 1 red bell pepper seeded and sliced
- 1 green bell pepper seeded and sliced
- 1 large sweet onion cut into thin wedges
- Black pepper to taste

Instructions

1. Rinse, pat dry and cut the sirloin steaks into 1-inch pieces.
2. Whisk together the teriyaki sauce, brown sugar, olive oil, chopped parsley, 3 clove minced garlic and red pepper flakes. Place into a plastic storage bag and refrigerate for several hours or overnight.
3. To prepare, remove the sirloin tips from the marinade. Discard the marinade.

4. Heat a few drizzles of olive oil in a large cast iron or heavy skillet over medium-high heat. Add the sirloin tips. Cook for 5-7 minutes until browned and to your preferred doneness. Season with 1 tsp of steak seasoning. Remove from the pan to a platter to rest.
5. Add the sliced bell peppers and onion wedges to the pan. Season with 1 tsp steak seasoning and black pepper to your taste. Add additional olive oil if needed. Cook for 5 minutes scraping the brown bits from the bottom of the skillet. Cook until browned and crisp tender.
6. Add the sirloin beef tips back to the pan. Stir until heated through then serve.



Creamy Tuscan Garlic Scallops

Ingredients

- 1 Tablespoon olive oil
- 1 pound scallops
- 3 garlic cloves minced
- 1/2 cup sun-dried tomatoes
- 2 Tablespoons olive oil
- 1 cup heavy cream
- 1/2 cup chicken broth
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- 1/2 cup parmesan cheese
- 1 cup spinach chopped

Instructions

1. In a medium-sized skillet over medium-high heat, add the oil and let heat until it starts to smoke.
2. Sear scallops for 3- 3 1/2 minutes on each side until they are golden brown on each side. Remove from the pan and set aside on a plate.

3. Add the heavy cream, chicken broth, garlic powder, Italian seasoning and parmesan cheese.
4. Whisk over medium high heat until it starts to thicken. Add the spinach and sundried tomatoes and let it simmer until the spinach starts to wilt. Add the scallops back to the pan and serve over pasta if desired.



Bread Pudding

Ingredients

- 6 slices day-old bread, torn into small pieces
- 2 tablespoons unsalted butter, melted
- 1/2 cup raisins (Optional)
- 2 cups milk
- 3/4 cup white sugar
- 4 large eggs, beaten
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Place bread pieces into an 8-inch square baking pan. Drizzle melted butter over bread and sprinkle raisins over top.

3. Whisk milk, sugar, eggs, cinnamon, and vanilla together in a medium mixing bowl until well combined. Pour mixture over bread, and lightly push down with a fork until all bread is covered and soaking up the liquid.
4. Bake in the preheated oven until golden brown and the top springs back when lightly pressed, about 45 minutes.

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Full rock | roots | blues - flat-picking, finger-style guitar perfection & wedding harmonica

Join us at Montgomery your center town Legion
November 11, 2024 - 2:00PM to 6:00PM

FREE ADMISSION



<https://www.montgomerylegion.ca/PDF/Scharf.pdf>

Montgomery Legion Golf League

Montgomery Legion Golf League had their annual dinner at the Branch on the 8th of October. Elite Catering provided a wonderful roast Beef dinner, a special thanks to Chef Sammie and his assistant for making a wonderful dinner.

The league is open to all legion members and currently has 80 members. It plays approx. 18 different local courses over a period of 22 weeks, starting in April and concluding in the first week of October. The nominal members fee of \$55 opens the door to a regular golf season at a reduced price and brings together members for a fun day.

This year President Robert Buss (Thanks Bob, greatly appreciated) acquired 2 4some passes to the Meadows golf course which was raffled off. The money raised will go towards specific projects within the branch which need attention, this year it was to update the alarm system. The winners, both from Montgomery Branch were John McNeely and Laurie Loh.

Interested in joining contact D. Sirman email: denniswsirman@gmail.com.

Royal Canadian Legion
Montgomery Branch #351
330 Kent Street
Ottawa, ON K2P 2A6

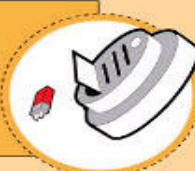
Phone: (613) 233-7292 - Fax: (613) 565-1902
General e-mail: rcl351@rogers.com

Veterans' Service Officer: 613-233-1611

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



Change your
CLOCKS and
smoke
alarm
BATTERIES!



Standard Time begins on November 3rd at 2:00AM
Set your clocks back one hour before bed on Saturday, November 2nd

Enjoy the extra hour of sleep!