

MONTGOMERY MESSENGER

Official newsletter of the Montgomery Legion

Volume 2 – Issue 11 – October 2025

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

All original content copyright © 2025 Montgomery Legion



Proudly Canadian

From The President's Desk

Robert Buss, CD

Welcome to fall and the annual Poppy Campaign. This year the campaign is scheduled to run from Friday, October 31st to November 11th, a short 12 days. For us to achieve a level of donations that will allow us to continue the work we do every year for our Veterans and their dependents we are going to need many members to step up and help. Next week we will have the sign-up sheets available, and I encourage all of you to take a couple of hours during the day or evening to distribute poppies. Believe me, the experience is satisfying.

Special thanks to all those who volunteered with the Corn Roast, it was a success. We had about thirty-five members attend and by all indications everyone had a fun time.

I am looking forward to the Octoberfest, on October 25. Come on out and enjoy some brats and some great music by the Tune Junkies. Hope to see everyone there.

We still have some vacancies on our Executive committee, most importantly the Veterans Service Officer. Do not forget our next General Meeting is scheduled for October 12th.



The Legion's Early Bird Campaign

Renew by November 30th for one of three chances to win your 2027 membership FREE! All renewed members' names stay in the draw 'til you win or the campaign ends.

(Offer closes on November 30th, at midnight. Draws will be held at the General Meeting in October, November and December).

Starting on September 1st, you can renew your Legion membership. Dues are \$70.00 for current members and \$75.00 for new members, *(Command is charging a \$5 processing fee for new members).*

Every member counts!

Drop into the branch and pay by cash or cheque and pick up your renewal sticker; or go to www.Legion.ca to renew online and then pick up your renewal sticker at your convenience.



Volunteers are needed to make this campaign a success!

Contact us if you can help

poppy@montgomerylegion.ca

613-233-7292

Every year, from the last Friday of October to November 11, tens of millions of Canadians wear a Poppy as a visual pledge to honour Canada's Veterans and remember those who sacrificed for the freedoms we enjoy today.

The Poppy is distributed freely to all who wish to wear one, and the Legion gratefully accepts donations to the Poppy Fund. ([Read more...](#))



Scholarships and Bursaries

The Legion does not have a national level bursary or scholarship program as all awards are administered by our local branches, such as Montgomery Branch, and Provincial Commands. Each branch is responsible for developing the specific eligibility requirements, deadlines and application procedures, which can vary regionally.

Some bursaries are awarded from the Poppy Trust Funds to students who are children or grandchildren of Canadian ex-service persons (war veterans or post-war service) and who are in need of assistance. These bursaries may be awarded at any stage of a college or university program. Other bursaries and scholarships may be awarded from other Legion funds and the criteria are established by the respective branch or Provincial Command.

[Bursary Application Form](#) - PDF | [Bursary Application Form](#) - MS Word

For complete information on the bursaries and scholarships available from Montgomery Branch, please [contact us](#).

MONTGOMERY MESSENGER

Official newsletter of the Montgomery Legion

Volume 2 – Issue 11 – October 2025

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

All original content copyright © 2025 Montgomery Legion



Proudly Canadian

Update - The New Horizons for Seniors Program (NHSP) Grant

Lisa Morris, Branch Seniors Chair



Our excellent, hardworking group of helpers recently discussed our focus until the end of this funding cycle (March 31, 2026). It's a group effort. If our application is successful for the next grant cycle, we'll run events again.

We're going to honour veterans on November 11 and have events that celebrate the diversity of our Legion with our Social Activities and Lunch & Learns.

The New Horizons for Seniors Program Grant allows us to run many activities that are open to all. We may add other events. Please continue to participate and let others know about our events.

Lunch & Learns

- In November we're going to hold a Lunch & Learn that will celebrate diversity and inclusion.
- In January we hope to have a fun Lunch and Learn to address the winter blues.
- On February 11 we have a Master Gardener coming to talk about container gardening.
- In March we'll have a wrap up Lunch and Learn on a topic that is pertinent to Seniors that will be educational for all.

Upcoming Events

- We'll continue to host community clients of the Royal Ottawa to a Games Afternoon in the Lower Lounge on Wednesdays.
- We'll be hosting an Oktoberfest the afternoon of Saturday, October 25.
- On November 11 we'll be hosting an afternoon for all to celebrate the contributions of our veterans and those still serving. We'll have beef stew & vegetarian chilli for lunch and Spencer Scharf will provide entertainment.
- A Christmas Party will be held the afternoon of December 20 with Hey Neighbour for entertainment.
- We'll have a Valentine's Day Event on the afternoon of Saturday, February 14.
- The final event will be a St Patrick's Day themed Wrap-up on Saturday, March 14

Ongoing Social Activities

- Every Wednesday evening, we have a fun Dart League.
- Every second Friday afternoon starting September 26 there's Euchre.
- The last Friday of every month we have a pizza lunch & those who attend can play darts, cornhole or cards.
- Every Friday evening there's Karaoke.

Veteran Family Program in the National Capital Region

Dean McCuaig

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.

The Veteran Family Program is funded through Veterans Affairs Canada and in partnership with Canadian Forces Morale and Welfare Services. Military Family Services (a division of Canadian Forces Morale and Welfare Services) partners with Military Family Resource Centres to deliver services to medically releasing Canadian Armed Forces members, medically released Veterans and their families from across Canada.

Learn more about components of the Veteran Family Program which you might find helpful by clicking here

<https://cfmws.ca/support-services/releasing/veteran-family-program>

MONTGOMERY MESSENGER

Official newsletter of the Montgomery Legion

Volume 2 – Issue 11 – October 2025

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

All original content copyright © 2025 Montgomery Legion



Proudly Canadian

Branch Service Officer needed

Dean McCuaig

The Montgomery Legion is currently seeking someone to fill the role of a Legion Service Officer.

At the local Legion Branches, Branch Service Officers are volunteers that reach out to Veterans in their communities.

A Branch volunteer Service Officer will:

- Conduct outreach in the community to identify Veterans and their families in need
- Assist the Veteran in completing the Legion Claims Form and refer them to a Legion Command Service Officer for individual assistance
- Co-ordinate benevolent financial assistance through the Branch Poppy Fund
- Conduct visits to Veterans in retirement and long-term care facilities
- Refer Veterans to support and care programs as offered through the Branch and local community

To learn more about the important role of the Service Officer, please click here: <https://youtu.be/ihlQzfUQj4I>

Soldiers' Aid Commission - La Commission d'aide aux anciens combattants

This is a notice to all Legion branches that the Soldiers' Aid Commission provides financial assistance to eligible Ontario Veterans and their dependents.

Up to \$3,000 per 12-month period is available to help cover essential needs such as food, shelter, clothing, health-related items, and other urgent expenses.

If you are aware of a Veteran or dependent who may benefit from this support, please contact Ontario Command or the Provincial Service Officer for guidance on the application process and eligibility requirements.

Thank you

Ontario Command [More here...](#)

Hall Rental



<https://www.montgomerylegion.ca/hall-rental.html>

Medal Mounting

Note: Montgomery Legion provides this information as a reference only.

Montgomery Legion is NOT affiliated with, nor is this information to be considered an endorsement of, any of these organizations.

P. Richard
Military and Legion Medals Court
Mounted & Framed.
730 Merkley Drive
Orleans, ON K4A 2T8
Phone: 613-830-7716
Fax: 613-830-8032
E-mail: prichard@gmail.com

Bill Kellar (Barrhaven)
COURT MOUNTING
Phone: 613-316-7559
E-Mail: mountmyrack@gmail.com

MedalMounting.ca
Military, Legion, KVA, Police, Fire Services
Full Size and Miniature
Website: <http://www.medalmounting.ca/>

MONTGOMERY MESSENGER

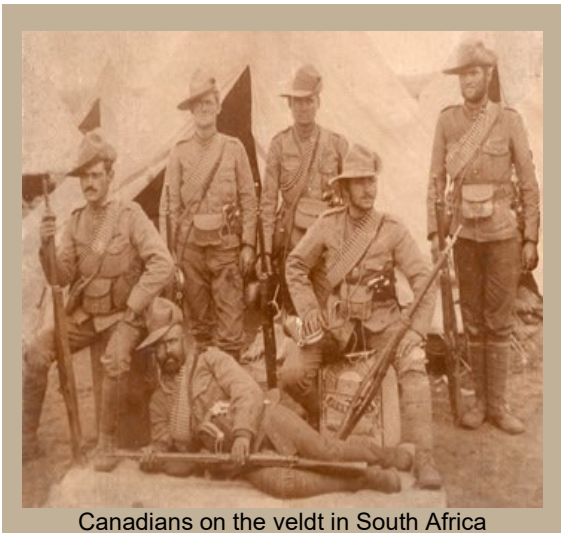
Official newsletter of the Montgomery Legion
Volume 2 – Issue 11 – October 2025

Montgomery Messenger: messenger@montgomerylegion.ca or legionbranch351@gmail.com
All original content copyright © 2025 Montgomery Legion



Proudly Canadian

History re-visited



Canadians on the veldt in South Africa

Canada & The South African War, 1899-1902

The South African War (1899-1902) or, as it is also known, the *Boer War*, marked Canada's first official dispatch of troops to an overseas war.

In 1899, fighting erupted between Great Britain and two small republics in South Africa. ([See map](#)) The two republics, settled by Boers, descendants of the region's first Dutch immigrants, were not expected to survive for long against the world's greatest power. Pro-Empire Canadians nevertheless urged their government to help. The war, they argued, pitted British freedom, justice, and civilization against Boer backwardness. ([Read more...](#))



St. Julien Memorial

The First Battle of Ypres Begins (1914)

On this date in history on October the 19th, in 1914, the First Battle of Ypres was fought. The battlefield was near the present-day Belgian city of Ypres. The city was of great strategic value to all sides in the battle because who controlled it was able to control the entire north coast of Belgium.

The Germans invaded Belgium in 1914 and they swept through the country and into France. The Imperial German army inflicted a series of defeats on the Allies and they approached Paris. However, the French army was able to stop the advance of the Germans at the First Battle of the Marne. This led to a series of maneuvers by both sides often referred to as the 'race to the sea'. The two armies tried to outflank each other and they began to build defensive lines of trenches. Eventually the 'race to the sea' ended in the Belgian City of Ypres. The city was heavily fortified and it effectively controlled access to the English Channel. Whoever controlled the city could control the English Channel which was very important to the British. ([Read more...](#))



Squadron Scramble

Battle of Britain Ends

The Battle of Britain is the name of the World War II battle between Britain and Germany which took place from July 10th to October 31st in 1940. The battle is remembered as one of the most important battles of World War II in Europe for several reasons. First, the Battle of Britain occurred shortly after the Battle of France, which saw France defeated by the German forces. Since the Soviet Union had signed a non-aggression pact with Germany in 1939 and the United States was yet to join the war effort, this meant that Britain was the last major Allied Power left to stand against the impressive Nazi forces.

Second, the Battle of Britain unfolded as a major air-superiority campaign between the British Royal Air Force (RAF) and the German Air Force (Luftwaffe). Since Britain was an island-nation, Germany was unable to use its blitzkrieg tactics that had proved so successful against both Poland and France, and instead had to attempt to knock Britain out of the war by use of its air force. In fact, the Battle of Britain was the first battle in history that occurred entirely as an air-based battle. ([Read more...](#))



The National Military Cemetery at Beechwood

The National Military Cemetery at Beechwood contains four sections, spread throughout the cemetery. These include two Commonwealth War Grave sections, one section managed by Veterans Affairs Canada (Section 27) and the newest section, the National Military Cemetery of the Canadian Forces (Section 103), managed by the Department of National Defence. This page deals primarily with Section 103, but for more information on burial in Section 27, please visit our Veterans and War Dead page. ([Read more...](#))



From the kitchen to the table

Thanksgiving Turkey



Ingredients

- 2 tablespoons dried parsley
- 2 tablespoons ground dried rosemary
- 2 tablespoons rubbed dried sage
- 2 tablespoons dried thyme leaves
- 1 tablespoon lemon-pepper seasoning
- 1 tablespoon salt
- 1 (15 pound) whole turkey, neck and giblets removed
- 1 medium orange, cut into 8 wedges
- 1 medium onion, chopped into large pieces
- 1 medium carrot, cut into ½-inch slices
- 2 stalks celery, cut into ½-inch slices
- 1 (750 milliliter) bottle champagne
- 1 (14.5 ounce) can chicken broth

Directions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Line a roaster with sheets of aluminum foil long enough to wrap around turkey.
2. Stir parsley, rosemary, sage, thyme, lemon-pepper seasoning, and salt together in a small bowl.
3. Rub herb mixture into turkey cavity, then stuff with orange wedges, onion, carrot, and celery. Tie turkey legs together with kitchen string, then tuck the wings under the body.
4. Place turkey on the foil in the roasting pan. Pour champagne and chicken broth over turkey, making sure to get some liquid in the cavity.
5. Bring aluminum foil up and over the top of turkey and seal; try to keep the foil from touching the turkey.
6. Roast turkey in the preheated oven until juices run clear, 2 ½ to 3 hours. Uncover turkey and continue baking until the skin turns golden brown, 30 to 60 more minutes. An instant-read thermometer inserted into the thickest part of thigh, near the bone, should read 180 degrees F (80 degrees C).
7. Remove turkey from the oven, cover with two sheets of aluminum foil, and allow to rest in a warm area before slicing, 10 to 15 minutes.

Recipe Tip

You can use white wine in place of Champagne if desired.

Red wines like Pinot Noir and Zinfandel complement the darker meat and rich flavors of stuffing and gravy, while white wines such as Chardonnay, Sauvignon Blanc, or Riesling are excellent with lighter white meat and dishes with sweet elements like cranberry sauce.

Potatoes Au Gratin



Ingredients

- 1 shallot, peeled, quartered
- 4 garlic cloves, peeled, smashed
- 2 cups heavy cream
- 2 cups whole milk
- 2 to 3 thyme sprigs, plus 1 1/2 tsp. fresh thyme leaves, divided
- Unsalted butter, for greasing
- 2 1/2 lb. Yukon Gold potatoes (about 5 medium)
- 1 Tbsp. kosher salt
- 6 oz. Gruyère, coarsely shredded (about 1 1/2 cups), divided
- 2 oz. Parmesan, finely shredded (about 1 cup), divided

Directions

1. In a large pot over medium-high heat, bring shallot, garlic, cream, milk, and thyme sprigs to a simmer. Remove from heat, cover, and let steep 30 minutes.
2. Meanwhile, arrange a rack in center of oven; preheat to 350°. Grease a 13" x 9" baking dish with butter. Peel and slice potatoes into 1/8"-thick slices (a small handheld mandoline works well for this).
3. Strain cream mixture through a fine-mesh sieve into a large bowl, then return to pot; discard solids. Stir in salt, then add potatoes. Bring to a simmer and cook over medium-high heat, stirring occasionally, until just tender, 4 to 5 minutes.
4. Pour one-third of potato mixture into prepared dish. Top with one-third of Gruyère and one-third of Parmesan. Sprinkle with 1/2 tsp. thyme leaves. Repeat the layers once more. Finish by topping with remaining potato mixture (making sure to add all the cream), Gruyère, and Parmesan; reserve remaining 1/2 tsp. thyme.
5. Bake potato gratin until golden brown on top and bubbling, 40 to 50 minutes. Top with reserved thyme.

MONTGOMERY MESSENGER

Official newsletter of the Montgomery Legion

Volume 2 – Issue 11 – October 2025

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

All original content copyright © 2025 Montgomery Legion



Proudly Canadian

Green Beans Almondine



Ingredients

- 1/2 tsp. kosher salt, plus more for the water
- 1 lb. green beans or haricot verts, trimmed
- 3 Tbsp. salted butter
- 1/4 cup sliced almonds
- 1 shallot, thinly sliced into rings
- 2 garlic cloves, thinly sliced
- 2 tsp. lemon zest plus 2 Tbsp. fresh lemon juice
- 1/4 tsp. black pepper

Directions

1. Prepare a large bowl of ice water. Fill a medium saucepan with water, bring to a boil over medium-high heat, and add a generous pinch of salt. Add the green beans and cook until crisp-tender, 2 to 3 minutes. Drain and immediately place in the ice water to stop the cooking. Drain again, and dry thoroughly with a clean kitchen towel or paper towels.
2. In a large skillet, melt the butter over medium-low heat. Add the almonds and toast, stirring frequently, until golden and fragrant, 4 to 5 minutes. Add the shallots and garlic; cook, stirring constantly until fragrant and lightly golden, 1 to 2 minutes. Stir in the lemon juice, pepper, 2 tablespoons water, and 1/2 teaspoon salt. Add the green beans and cook, tossing, until heated through but still crisp-tender, 1 to 2 minutes.
3. Spoon into a serving bowl and sprinkle with the lemon zest.



Perfect Pumpkin Pie

Ingredients

- 1 (15 ounce) can pumpkin puree
- 1 (14 ounce) can condensed milk
- 2 large eggs
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 (9 inch) unbaked pie crust

Directions

1. Gather all ingredients and preheat the oven to 425 degrees F (220 degrees C).
2. Whisk pumpkin puree, condensed milk, eggs, cinnamon, ginger, nutmeg, and salt together in a medium bowl until smooth.
3. Pour into crust. Bake in the preheated oven for 15 minutes.
4. Reduce oven temperature to 350 degrees F (175 degrees C) and continue baking until a knife inserted 1 inch from the crust comes out clean, 35 to 40 minutes. Let cool before serving.
5. Enjoy!



Monday, October 13th, 2025

MONTGOMERY MESSENGER

Official newsletter of the Montgomery Legion

Volume 2 – Issue 11 – October 2025

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

All original content copyright © 2025 Montgomery Legion



Proudly Canadian

What's on @351



Every Wednesday Night
7pm – 9pm



Every second Friday @
1:00pm, starting Sept. 26th



Every Friday Night
7pm – 11pm

Photos from our Welcome Back Event

September 6th, 2025

We had a good crowd for the corn roast. There were BBQ hot dogs, lots of fresh delicious corn, potato salad and desserts. People played darts and socialized. Fun was had by all.



Montgomery Legion – 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 E-mail: vso@montgomerylegion.ca

Website: <https://www.montgomerylegion.ca/>

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 - Closed - Wednesday - 12:00pm to 10:00pm

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

MONTGOMERY MESSENGER

Official newsletter of the Montgomery Legion

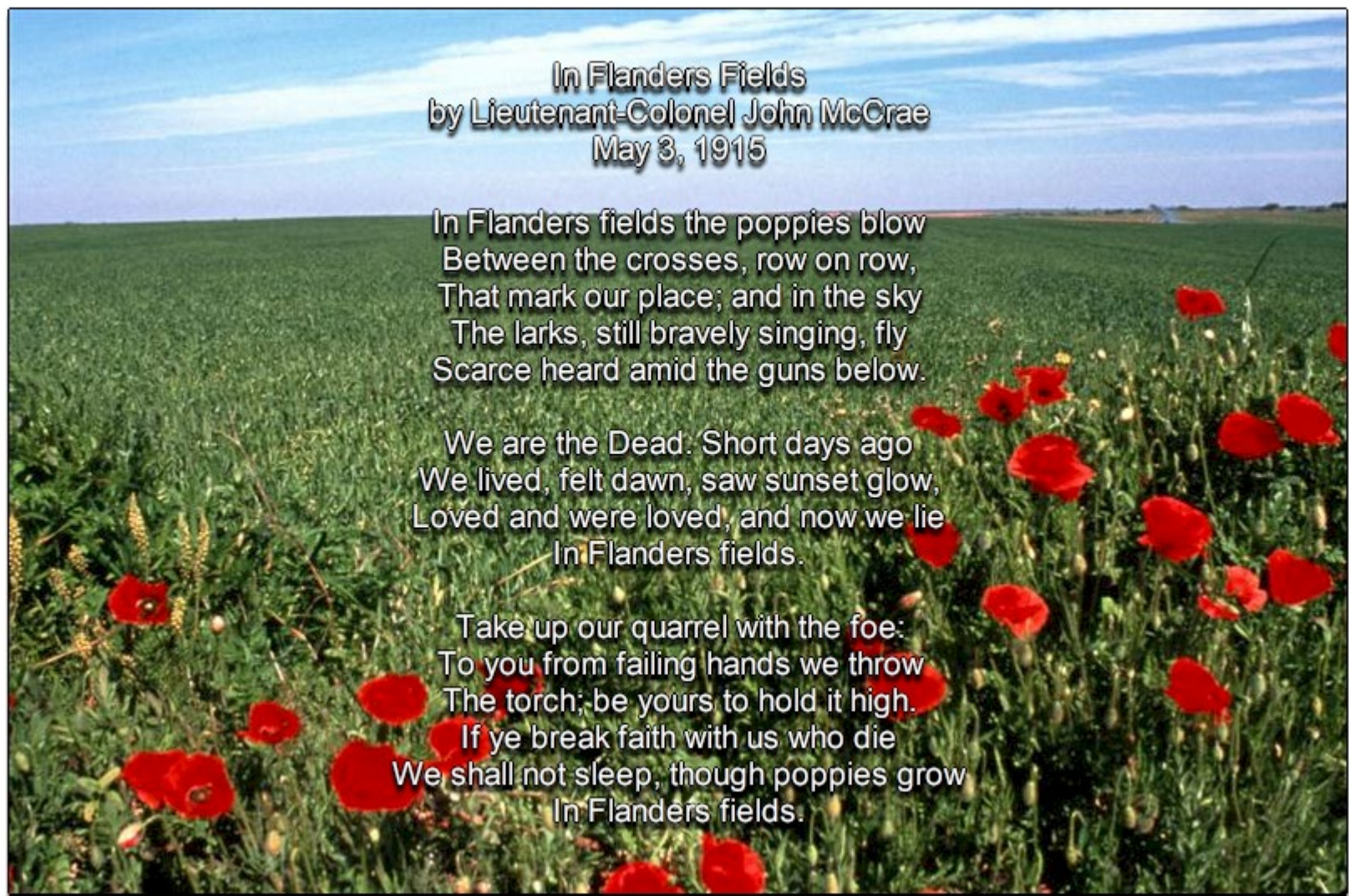
Volume 2 – Issue 11 – October 2025

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

All original content copyright © 2025 Montgomery Legion



Proudly Canadian



Honouring and remembering Canada's Veterans

The Legion acknowledges the end of conflicts and does not commemorate the start of conflicts. The most sacred day of Remembrance is Remembrance Day. Every year, on November 11, the Legion recognizes all of Canada's Veterans, serving and retired, and commemorates our Fallen, including the men and women of the Canadian Armed Forces, RCMP, Peace Officers, Merchant Navy, and Reserves. On that day, we also honour the families and their losses.



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.

Legion Strong!



Legion Proud!

Memoriam Eorum Retinebimus

