

QCWC celebrates its 80th year, hands over Book Fair

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The Quebec City Women's Club met over lunch at La Fenouillère restaurant on May 26 for their 80th annual general meeting. Some 22 members attended. The mission of the organization is to facilitate co-operation between women and to stimulate and improve women's education.

Originally known as the University Women's Club of Quebec, affiliated with the Canadian Federation of University Women (CFUW), itself a founding member of the International Federation of University Women (founded in 1919), the QCWC withdrew its affiliation from the CFUW in 1998. It also discarded the education requirements for members and voted to carry on with a modified format that was more relaxed and emphasized enjoyment.

In the early 1970s, the club launched its annual

second-hand Book Fair, a fundraiser for the club's Bursary and Special Education Projects Fund. Since 2007, the funds raised at the Book Fairs have been managed under the umbrella of the Citadel Foundation, specifically created to serve the English-speaking community of the greater Quebec City region. Club members themselves decide who will receive the annual bursaries. At this year's annual meeting, members voted to award bursaries totalling \$9,000 to deserving young and mature female students.

A momentous decision regarding the running of the annual Book Fair was made at the 80th annual general meeting of the QCWC. Club members resolved to hand the day-to-day management of the book fair to SNACS (Special Needs Activities and Community Services), a community organization based at Quebec High

School which provides social and skills development activities for teens and young adults with disabilities in the English-speaking community. Ethel St-Martin, president of the QCWC, read the following motion to QCWC members:

"Given that the QCWC Book Fair has become a community event that people count on and look forward to;

"Given that the QCWC members are no longer able to run the Book Fair;

"Given that SNACS has offered to run the Book Fair in the coming years and continue the tradition;

"Given that SNACS will assume all financial obligations for the Book Fair and all profits will be theirs;

"Given that, if SNACS is unable to run Book Fair in the future, Richard Walling, executive director of Jeffery Hale Community Partners, has assured us that another way will be found to honour their com-



Photo by Shirley Nadeau

Members of the Quebec City Women's Club celebrated its 80th anniversary over lunch at La Fenouillère.

mitment to continue the Book Fair tradition in the community;

"Be it resolved that the QCWC gladly pass the Book Fair mantle to SNACS and offer to help them as much as we are able."

Thanks to the wise stewardship of their investment fund over the years, the QCWC will continue to offer bursaries to deserving young and mature female students.

A booklet, published in 2012 when the QCWC was about to celebrate its 75th anniversary, was available at last week's meeting for those who had not previously received one. The prologue of the booklet, entitled *Seven Decades of Mettle: From the University Women's Club of Quebec to the Quebec City Women's Club (1937-2007)*, explains that the idea for the book arose in 2003.

Historian Lorraine O'Donnell was hired to organize the club's archives and members of the club were assigned to write different sections. The book is divided into seven chapters, each one covering a decade, starting with the Second World War and continuing to the present day. The book was made possible thanks to funding from the C/J Molson Foundation.

Welcome to my Kitchen

SUBMITTED BY JOANNE KYVETOS

One of the first activities I look into when on vacation is a food tour. Over the years, many food tours have been created to please all palates; there are day tours, happy hour tours, evening tours and so many more. In Quebec City, we are very lucky to have a panoply of food tours to choose from.

On a cold and windy day in May, I chose a 10 a.m. tour on Ile d'Orléans. We would visit a sugar shack, a chocolate factory, a nougat factory and a vineyard and taste samples of each specialty.

Our first stop was at La Maison Smith, where we were able to sample an espresso with maple syrup-flavoured milk. I am definitely going back to this place.

The second stop was La Chocolaterie de l'Île d'Orléans. I was very interested to discover how they create all those shapes and flavours. The piece of chocolate we received had a creamy cherry centre and was delicious. Regrettably, no information was offered about how the chocolate was made or about the history of the place; I was very disappointed.

For the third break at around 10:30 a.m. (I guess it was after noon somewhere in the world), we were warmly welcomed at La Ciderie Bilo-deau, where we had a taste of not one, but five different sparkling and ice ciders each containing between 11 per cent and 19 per cent alcohol. The interesting process of cider production was explained

to us in detail.

Our next stop was La Nougaterie, a nougat factory. Here we could see where the candy was made, but unfortunately, no nougat is made on weekends, so we couldn't see a demonstration. We did have our pick from a dozen choices of flavoured nougat – salted caramel was my choice.

For the last stop, at about 11:30, we visited Cassis Monna & Filles, specializing in currant wine and cassis. Here

we tasted four different wines, each between 15 per cent and 19 per cent alcohol. I often carry a piece of cheese with me, so I had my own wine and cheese party.

Finally, the sun came out and warmed us up as we headed back to the city ... or maybe it was the wine?

This month, I have a fresh summer dip for you, delicious on nachos.



Photo by Joanne Kyvetos

Mango salsa

- 3 large tomatoes, diced
- 4 mangoes, diced
- 1 red bell pepper, diced
- ¼ cup diced red onion
- 1 cup water
- 1 can tomato paste
- ½ cup brown sugar
- 1 tsp diced seeded jalapeno
- 2 tbsp lime juice
- 1 tsp cilantro, chopped
- Salt & pepper to taste

Add all ingredients to a large pot. Bring to a boil, then reduce to low heat and simmer 45 minutes until mangoes are tender and flavours have blended. At the 20-minute mark, taste and adjust seasonings.

You may serve immediately or wait 15 minutes and divide into containers for freezing.

This salsa is better 24 hours after cooking and best as a dip.

Tip: If you're trying to eat less sugar, cut the amount of sugar in half; the mango is sweet enough on its own. Double the jalapeno and cilantro. Enjoy!

German guns displayed behind the Voltigeurs de Québec Armoury

PRESS RELEASE

On May 12, Jean R. Rioux, Parliamentary Secretary to the Minister of National Defence, Lieutenant-Colonel Tony Poulin of the Voltigeurs de Québec regiment and Margaret F. Delisle, chair of the National Battlefields Commission (NBC), inaugurated the German artillery guns interpretive display on the Plains of Abraham behind the Voltigeurs de Québec Armoury.

"When the Voltigeurs de Québec Régiment contacted

us last January about their project to group together the seven German guns found at various locations on the Plains of Abraham in one area behind the Armoury, we immediately agreed to co-operate," said Delisle. "The National Battlefields Commission has been the custodian of these guns since 1926, and grouping them near the newly rebuilt Armoury provided us with an opportunity to give meaning and substance to this collection."

Nine stations explain the context of the seven German guns, which were taken

during the First World War, after the Canadian victories at Vimy in 1917 and Amiens, Arras and Cambrai in 1918. They are witnesses to the efforts and sacrifices of all those who joined the Canadian Expeditionary Force during the First World War.

In 1926, the Dominion Archives contacted the National Battlefields Commission to preserve and showcase seven guns captured from the German Army during the First World War. The guns were then positioned at different locations on the Plains of Abraham.



Photo by Shirley Nadeau

These seven captured First World War German artillery guns are now grouped together behind the Voltigeurs de Québec armoury.