

55+ Club – Update for December 2020

Greetings – we do hope that everyone is keeping well this month & staying safe & healthy!
We have a couple more links of things that you can view from the comforts of home.

This week's update is all about Holiday Celebrations Around the World!

Virtual Tours and Entertainment

Happy Holidays from Around the World!

<https://www.youtube.com/watch?v=qmEIgIIGfYo>

Hanukkah The Festival of Lights

<https://www.youtube.com/watch?v=mXA6TdTdAKk>

Santa Claus Village in Rovaniemi, Lapland Finland

<https://www.youtube.com/watch?v=-kSfNPgm3qM>

Christmas Around the World

<https://www.youtube.com/watch?v=iwlhgNcGss8&list=RDWNRoawTMZsQ&index=3>

Home for the Holidays –

Presented by Magna International Neighbourhood Network

<https://www.youtube.com/watch?v=-Bp-MkAnK24&feature=youtu.be>

Keeping Active this Week

3 Easy Tai Chi Videos to Prevent Falls, Improve Balance & Strength

<https://dailycaring.com/3-easy-tai-chi-videos-for-seniors-prevent-falls-improve-balance-and-strength-video/>

Membership Renewals

All 55+ club **2020 memberships will be extended** until March 31, 2021. There is no need to renew at this time. Information regarding 2021 renewals will be sent out in late February or early March 2021.

Recipe of the Month

Herbed Baked Brie by Rick Martenez

Ingredients

1 - 2.2-pound wheel of brie (or 8-ounce rounds)
6 sprigs rosemary
6 sprigs thyme
2 tablespoons olive oil
1-2 pears sliced,
1 small package of fresh rosemary and thyme, plus 1 tablespoon of olive oil
Roasted walnuts, canned cranberries, crackers and sliced baguette (for serving)

Preparation

Step 1

Place brie on a plate and freeze until very firm, about 30 minutes.

Step 2

Preheat oven to 350°. Cut off top rind of brie with a sharp knife (it's okay if you can't get the rind off in one piece; brie will smooth out as it bakes).

Step 3

Toss rosemary, thyme, and oil on a parchment-lined rimmed baking sheet until coated. Spread herbs evenly on parchment. Place brie in the center so that it covers about half of the herbs. Bake until cheese is melted, 15–20 minutes. Remove from oven and let rest to firm up slightly, about 5 minutes (if you skip this step, you risk spilling molten cheese all over your cutting board).

Step 4

Strip leaves from uncovered herbs and sprinkle over brie. Using parchment and a wide spatula, carefully slide brie and covered herbs onto a cutting board.

Step 5

Arrange, walnuts, pear slices, crackers, and baguette slices around cutting board; serve brie warm.

Winter 2021 Program Registration

Several virtual programs will begin mid-January.

A winter program brochure is attached or is available at

townofws.ca/55+ Club

Registration is available online beginning Tues. Jan. 5 at 6:00 pm.
You can view the programs at [WS Play Online](#)
Your account name is the e-mail. For assistance with online registration contact leisure.services@townofws.ca

Upcoming Winter 2021 Workshop



Join the Whitchurch-Stouffville **Museum's Curator** and **Program Coordinator** for this free and interesting virtual talk to learn about the history of the Jean-Baptiste Lainé Site, home to a remarkable 16th century ancestral Wendat community. Topics include history on the site itself, archaeology, agriculture and the creation of the 2020 Ontario Museum Association Award of Excellence recipient and current featured exhibition *Archaeology Alive! The Jean-Baptiste Lainé Site in Whitchurch-Stouffville*.

When: Thursday, January 28th, 2021 from 10:30 am-11:30 pm

Where: Online and FREE (Via Zoom)

How: Call the Whitchurch-Stouffville Museum & Community Centre at (905) 727-8954 to register, or email us at wsmuseum@townofws.ca

Smile or Laugh of the Month



Take care and if you need any assistance please do not hesitate to contact either Jen – jen.mceachen@townofws.ca or Barb at barb.armstrong@townofws.ca – by phone at 905-642-7529 extension 5328.

We are still looking for stories, recipes, jokes or anything that you would like to share with fellow members. Please send these to us by the 1st Tuesday of each month, so that they can be included in the next update! Thank you to everyone who contributed to this month's Update.

Wishing everyone a very **Happy & Healthy Holiday Season!** 😊

Jen and Barb