

# THE WINDERMERE GAZETTE

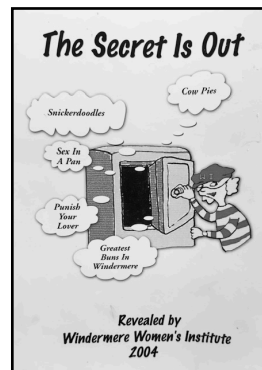


## WHAT'S GOING ON IN THE VILLAGE?

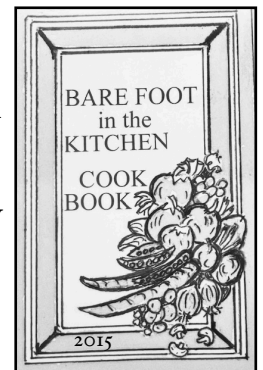
- **Windermere House** - Lots of things happening at WH. Stop in for a drink or meal at one of their lovely dining options.
  - **Windermere Pub & Patio** - Open 7 days a week. 12pm - 10pm in October.
  - **The Rosseau** - upscale dining in a beautiful setting. Check website for hours.
  - **Smokehouse BBQ Packages** - pre-order for pick up at WH
  - **Trading Post!** Artisanal goods & produce, charcuterie, souvenirs.
  - **The Spa at Windermere House** [spa@windermerehouse.com](mailto:spa@windermerehouse.com)
- **Windermere Marina** - Open Thursday through Sundays 9 - 5pm until Thanksgiving. **Last Day - Sunday Oct. 12 - 10am - 3pm**
- **Windermere Golf Club** - Open to the public until October 11th.
- **Iron and Strings Restaurant** - Open 7 days/week (See Upcoming Events)
- **Windermere Garden Centre** "Closed for renovations, call ahead for bulk material and delivery, visit us at our Port Carling location for all of your fall planting needs"
- **Taylor Farms** - Mon - Fri, 7am - 6pm. Sat. 9am - 5pm. Closed Sun. Great Cappuccino and Lattes at the cafe!! Open until Thanksgiving!
- **Christ Church Windermere** - services Sunday at 10:30am
- **Windermere United Church** - services Sunday at 10:30am. All welcome. **Nov 1st 2 - 4pm** Newfoundland Kitchen Party \$40 **Live Music** - Raising funds for needed repairs on the church.

## Happy Thanksgiving!

We thought that with Thanksgiving around the corner, we would highlight some delicious fall recipes that have come out of two cookbooks created by the Windermere Women's Institute in 2004 and 2015.



To give you some brief background on the WI, for those of you who might not be familiar with it, the first **Women's Institute** was formed on February 19, 1897 in Stoney Creek, Ontario. By 1904 there were 149 branches. This growth continued and gradually spread across Canada and eventually around the world. Women's Institutes are involved in agriculture,



the environment, education, and community history. The Women's Institute's mission is to "better the lives of women and families through personal growth and community action" and the vision is to "work together to shape tomorrow's world"

The Windermere branch was formed on Oct. 11, 1911 by Elizabeth Forge and Barbara Goltz. The goals of the branch were: education, health issues, community needs and concerns, recording the history of the community in the form of a Tweedsmuir History and fellowship with community members.

"Money received from various fund raising efforts, such as these cookbooks, will allow us to continue our work to better the lives of women and families."

The WI does have the most delicious baked goods - sold at different events over the summer in Windermere.

The 2015 cookbook is still for sale (\$5).

Contact Brenda Stanbury @ 705-385-1442 or [bdstanbury@gmail.com](mailto:bdstanbury@gmail.com)

## Greatest Buns In Windermere



Iris Greer

### Basic Sweet Dough For Rolls

1 tsp. white sugar	2 pkg. yeast or
2 cups milk	2 Tbsp. bulk yeast
3 Tbsp. butter	3 Tbsp. white sugar
1 egg beaten	1 tsp. salt
4 cups all purpose flour	

Dissolve sugar in warm water and sprinkle with yeast and let stand until frothy. Scald milk and combine with salt, sugar and butter. Cool to luke warm; add softened yeast and beaten egg. Make a well in the flour and add egg mixture and mix, then knead well for five minutes or more. Place dough in greased bowl and grease all over. Cover and let rise until doubled, about 2 hours or so. Shape into rolls. Place in muffin tins and let rise until doubled in size. Bake.

Temperature: ..... 375° F  
Baking time: ..... 15-20 minutes  
Pan: ..... muffin tins  
Yield: ..... approximately 24

### Crescents



### Fan Tans



### Pan Biscuits



### Parker House



### Casseroles



### Four-leaf Clovers & Clover leafs



Thank you to all of our community who helped make the Windermere Village Playground a reality!!

## UPCOMING EVENTS

**-Oct 19th, 10:30am** - the Anglicans of Christ Church visit the United Church!

**-Oct 26th 10:30am** - The United Church visits the Anglican Church!

**-Oct, 23rd, 5 - 7pm** Christ Church is hosting a Chili Supper at the Community Centre. Full Dinner - \$15 for Adults, \$8 for Children

**-November 1st - 2 - 4pm**

**"Newfoundland Kitchen Party" @ Windermere United Church \$40**  
Raising funds for church repairs

**-November 1st - 8am - 10am @ Raymond Community Centre - FREE community breakfast** - hosted by the Lions Club - a thank you to the community!!

**-Chair Yoga** - with Bev Longhurst - starts in Ullswater - Wednesdays beginning **Oct. 15th** at 9:30am.

**-Fitness** - with Bev & Jeremy - starts Mondays at the Ullswater Community Centre - **Oct 20th** at 7pm.

**-Windermere Golf Club - Iron and Strings Restaurant** Sun. - Wed. - 11am - 5pm, Thurs. - Sat. 11am - 9pm. *Saturday evenings* - Traditional Roast Beef Dinner.

**-Windermere House - Live music** Fridays and Saturdays - until October 18th - from 7-10pm

Submissions, content, or to subscribe  
[windermeregazette@icloud.com](mailto:windermeregazette@icloud.com)

## IMPORTANT NUMBERS

**- Police - Non-emergency**

(705) 645-2211

**- Fire Department**

(705)-765-3156

**- District of Muskoka Office**

(705) 645-2100

**- By-law Office Township**

(705) 765-3156

**- Wharf Master**

(705) 769-3611

**- Windermere Golf Club**

(705) 769-3381

**- Windermere Marina**

(705) 769-3661

**- Windermere House**

(705) 769-3611

**- Taylor Farms**

(705)-769-2368

**- Windermere Garden Centre**

(705)-769-3238

**- Archives**

[windermereandareaarchive@gmail.com](mailto:windermereandareaarchive@gmail.com)

**- Lions Club**

[windermere@ar2lions.ca](mailto:windermere@ar2lions.ca)

## PUMPKIN CHEESE CAKE

Nancy Taylor Davis

## Crust:

1 cup gingersnap cookies,  
crushed  
3 tbsp. butter, melted

1 tsp. ground cinnamon  
2 tbsp. brown sugar

Combine crushed gingersnaps, butter, cinnamon and brown sugar. Press into base of a slightly greased 9" spring form cake pan. Pat firmly and chill.

## Cake:

4 eggs, separated  
2 (8 oz. pkg. ea.) cream  
cheese  
1 cup table cream  
¾ cup granulated sugar  
3 tbsp. all-purpose flour

1 tsp. vanilla  
1 tsp. ground cinnamon  
½ tsp. each of ground  
ginger and nutmeg  
1 cup cooked puréed  
pumpkin

Separate eggs, placing yolks in a large bowl and whites in a small bowl. Beat the yolks with the cream cheese until light. Beat in the table cream, sugar, flour, vanilla and spices until smooth. Beat in pumpkin. Beat whites until soft peaks form. Fold whites into the pumpkin mixture until no white streaks remain. Turn into prepared pan.

Bake at 325°F. in the centre of a preheated oven for 1¼ - 1½ hours or just until the top is slightly firm to the touch. Remove cake from oven and immediately run a knife around the inside of the pan. Cool in the pan on a wire rack. Refrigerate until very cold (preferably overnight) for the best flavor development. Serve with whipped cream.

Gluten Free!

## CRANBERRY MUFFINS

Sharon Timms &amp; Ruthann (Smith) Cook

¾ cup pumpkin, puréed  
1½ cup almond flour  
(ground)  
1 tsp. baking powder  
1 tsp. baking soda  
1½ tsp. pumpkin pie spice  
¼ tsp. salt

3 eggs  
¼ cup maple syrup  
1 tsp. vanilla  
½ cup chopped cranberries  
(often add chopped  
walnuts for crunch)

Mix all ingredients together (except cranberries) until smooth; fold in cranberries. Spoon dough into lined cupcake pans. Bake at 350°F for 20 - 25 minutes. Makes 12 medium or 6 jumbo muffins.

For pumpkin pie spice: substitute 1 tsp. cinnamon, ½ tsp. nutmeg and ¼ tsp. ginger or 1 ½ tsp. cinnamon and ½ tsp. mace.

This recipe is Gluten free/ protein muffin. This is a very soft cake muffin. Good cut in half toasted for crunch. I make these all the time, doubling recipe. Great breakfast start to a day!

**TIP:** Squash can also be used in place of pumpkin for same taste.

## Milton's Mustard

Barb Dutton

3 heaping Tbsp. flour  
3 Tbsp. hot mustard powder  
¼ cup vegetable oil

Stir above ingredients together in a pot or double boiler.

Add: 1 ½ cups white sugar  
½ tsp. salt  
1 ½ cups white vinegar  
1 pint sour cream  
dash of pepper

Bring to a boil, cook 2-3 minutes. Add 3 eggs beaten well. Cook for 5 minutes until starts to thicken. Put in small jars and refrigerate.

Cooking time ..... approximately 8 minutes  
Yield ..... approximately 3 or 4 small jars.



A chicken crossing the road is poultry in motion

## Fluffy Turnips

Olive Taylor

2 Tbsp. butter  
½ Tbsp. scraped or grated onion  
4 cups yellow turnip, cooked and mashed  
1 tsp. salt  
½ Tbsp. sugar  
2 egg yolks  
2 egg whites

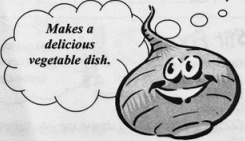
Melt butter, add onion.

Beat egg yolks, mix in sugar, salt, and turnip.

Fold in stiffly beaten egg whites.

Put into a greased baking dish and bake at 375°F for 20-25 minutes.

Temperature: ..... 375°F  
Baking time: ..... 20-25 minutes  
Pan: ..... greased baking dish  
Yield: ..... 6 or 7 people



Makes a  
delicious  
vegetable dish.

## ROASTED FALL VEGETABLES

Barb Baldwin

2 cups mini carrots  
4 med. sized parsnips, large slices on an angle  
3 large onions, quartered  
2 cups peppercorn or butternut squash, 2 inch pieces  
4 garlic cloves, chopped  
8-10 slices bacon, cut into 3 inch pieces  
1-1½ tbsp. ginger (from a jar)  
1 tbsp. Dijon or grainy mustard  
1 cup orange juice  
1 tbsp. rosemary, dried or fresh  
1 tbsp. thyme, dried or fresh  
Salt and pepper to taste

Preheat oven to 350°F. Add first 5 items to a roasting pan and spread evenly. In a small bowl, mix ginger, mustard, orange juice and herbs. Pour over the vegetables and cover with pieces of bacon. The more bacon the better it is.

Bake uncovered for approx. 1 hour or until tender and bacon is crispy.

This recipe is my own creation and a family favorite in the festive season. I change it up a little every year to make it interesting.

If you would like larger copies of these recipes, email the Gazette. If you would like to buy a copy of the 2015 cookbook (\$5), email [bdstanbury@gmail.com](mailto:bdstanbury@gmail.com)

## Special Announcement of the Churches in the Village!

The two beautiful churches in the village are hosting each other in a unique "get to know us" kind of way. On **October 19th (@ 10:30)**, the parishioners of Christ Church (along with anyone else who wants to join in), will parade over to Windermere United Church, for a service led by Rev. Marlene Bwalda. On **October 26th (@ 10:30)**, the parade will reverse...and everyone can experience a service led by Rev. Judie Cooper of Christ Church. This is a great opportunity to check out both styles of worship and to see the unity shared in following Jesus.



Thank you to all of our community who helped make the Windermere Village Playground a reality!!

# Windermere United Church

will be holding a traditional

## Newfoundland Kitchen Party Fundraiser



**Saturday November 1st**

**2:00 - 4:00pm**

**Tickets \$40**

per person, in advance

Cash or Cheque only please.

*If you can't make it, please consider a donation for  
needed church repairs.*



Come out and bring your family and friends for some  
toe-tapping East Coast Music!

with well known Newfoundland musicians

**Sean Sullivan and Sheldon Thornhill!**

**CONTACT: Linda Edwards for tickets & more info!**

**[linda.aledwards01@gmail.com](mailto:linda.aledwards01@gmail.com)**

**705-769-2214**