

Bonfire Special

Will you be celebrating? How? Where? Why? - bonfire@britclub.ca



Guy fawkes

In 1605, Guy Fawkes and a group of co-conspirators attempted to blow up King James 1 and the Houses of Parliament, in what has become known as the Gunpowder Plot. Before they were able to carry out their plan they were caught, and subsequently tortured and executed.

Every year since then on November the 5th, we have traditionally celebrated his notorious treasonous Gunpowder Plot failure by letting-off fireworks and burning an effigy of 'Guy' on a bonfire.

Some interesting facts:

- Until 1959, it was illegal not to celebrate the date of Guy Fawkes arrest in England.
- As late as 1998, the death penalty still existed in peacetime for the crimes of treason and piracy with violence in England and Wales.
- Guy Fawkes and his co-conspirators in Gunpowder, Treason and Plot is Undoubtedly one of the most audacious and publicised acts of treason against a monarchy.
- The first official Guy Fawkes' Night bonfire was lit on the night of the Gunpowder Plot on 5 November 1605, when Londoners joyfully lit fires in gratitude for their king being safe.
- The ritual soon spread, first to Bristol in 1607, and from that time until 1859 it was a national day of thanksgiving.
- The bonfire was originally known as a 'bone fire', to signify the 'bones' of the effigy.

The man himself

- Born: 1570 at York, Yorkshire, · Baptized: 16th Apr 1570 at Saint Michael-le-Belfrey, York, Yorkshire, · Died: 31st Jan 1606 at Old Palace Yard, Westminster
- Schooled: Saint Peter's in York England
- 14 October 1591 Fawkes leased from Christopher Lomley of Yorke, tailor, "three and a half acres in Clifton, with one other acre there, and a barn and garth attached to Gilligaite" for twenty one years
- Fawkes left England in 1593 or 1594 for Flanders. He enlisted in the Spanish army under the Archduke Albert of Austria. Fawkes held a post of command when the Spaniards took Calais in 1596 under the orders of King Philip II of Spain
- November 5, 1605, Fawkes was arrested in the cellars of Parliament House.
- He first gave his name as John Johnson. It is after this the plot unfolds to one of the greatest catholic anarcho-syndicates of the last millennium.

Timeline:

Canada A chronology of key events:

1497 - Italian-born navigator John Cabot reaches the coasts of Newfoundland and Cape Breton.

1534 - Jacques Cartier explores the St Lawrence river, claims the shores of the Gulf of St Lawrence for France.

1583 - Newfoundland becomes England's first overseas colony.

1600s - Fur trade rivalry between the French, English and Dutch; the Europeans exploit existing rivalries between Indian nations to form alliances.

1627 - Company of New France established to govern and exploit "New France" - France's North American colonies.

Pensions Frozen for UK Expatriate Pensioners Living In Canada

142,000 British expatriates living in Canada are receiving some level of UK state pension from the period they worked, paid taxes, served their country, and contributed to the mandatory state pension plan whilst residing in the UK.

We believe that there are thousands of others who have an entitlement, based on their contributions whilst living in the UK, but may not be aware of it and have not applied for it.

Many of them, in the two decades after the war, were aggressively encouraged to emigrate to Commonwealth countries by the British Government.

Their pensions were frozen from the date they received their first cheque in Canada and they have never received any uprating. The same situation exists for a total of some 460,000 frozen expatriate pensioners.

390,000 other pensioners, who contributed in exactly the same way, but happen to live in the EU, USA, Israel, Bosnia-Herzegovina, amongst other countries, receive the same annual uprating as UK-resident pensioners.

Although you may not be in great financial difficulty personally, there are many non-uprated pensioners in Canada who are. Even more desperate are those non-uprated pensioners who are living in countries without any social net such as those in South Africa and Zimbabwe.

The Impact On A Pensioner's Income

A couple who decided to move to Canada to be near their children, following retirement on a full pension in Britain, were in their mid-nineties and living in a provincial nursing home. They had run out of money, yet they should not have done. By 1998, Pension freezing had short-changed them £71,000 (\$175,000) since retirement. If they had lived twenty miles to the south, in USA, their pension would not have been frozen!

It is reprehensible to treat these individuals in such a way. No matter how financially secure a frozen pensioner; a loss of such a quantity of money must have an adverse effect on one's standard of living.

The important and valuable benefits to Canada and all the Canadian Taxpayers from an end to pension freezing will mean:

1. A direct injection of some \$200 million/year (1998 UK estimate) into the Canadian economy
2. Frozen pensioners will be better able to afford the standard of living they should have expected in their retirement years
3. From the Government point of view, it will also result in a significant reduction in pressure on the Canadian and provincial economies as Britain will be paying for the portion of social costs, which is properly the responsibility of the UK Government. Individuals on lower incomes will be in a better position to be able to pay for many of the social services they may now be receiving, and probably need, but which are unaffordable to them. Source: <http://www.britishpensions.com/canexp.html>

The goal of the Canadian Alliance of British Pensioners (CABP) is, "to achieve benefit parity for all individuals entitled to a British State Pension, regardless of their country of residence". To achieve this goal the CABP need your help and support. To find out more visit their website <http://www.britishpensions.com>.

Brits cut greenhouse emissions by eating tomatoes?

When people in Britain bite into a tomato this winter, they'll be doing their bit to cut emissions of carbon dioxide. Britain's first year-round tomato greenhouse operation relies on this greenhouse gas to boost tomato output by 50 per cent.

Carbon dioxide and light are the two key elements in photosynthesis, the biochemical process by which plants grow. As long as there's sufficient water and minerals, raising carbon dioxide levels will increase plant growth. A horticultural company, John Baarda Ltd., had the bright notion of building huge greenhouses next door to a fertilizer plant that was venting carbon dioxide into the atmosphere.

Now Terra Nitrogen is instead pumping waste CO₂ into greenhouses that will eventually shelter 300,000 tomato plants. Terra is also supplying waste steam to heat the greenhouses located in the chilly Teesside region of Britain's northeast. The projected reduction of 11,000 tonnes in annual carbon dioxide emissions is small compared to the billions of tonnes produced by human activity worldwide. But the tomato greenhouses yielded their first harvest this summer, only six months after the ground was broken.

More on global warming

Britain has recently launched a campaign to convince doubters that environmentalism and economic growth go hand in hand. The report warns that unchecked global warming will devastate the world economy on the scale of the World Wars and the Great Depression.

In releasing the report, Prime Minister Tony Blair said unabated climate change would eventually cost the world the equivalent of from 5 percent to 20 percent of global gross domestic product every year. He called for "bold and decisive action" to cut carbon emissions and stem the worst effects of temperature increases.

Blair said the scientific community agreed that the world was warming and that greenhouse gas emissions were largely to blame. "This disaster is not set to happen in some science-fiction future many years ahead, but in our lifetime." Unless action is taken now, he said, "These consequences, disastrous as they are, will be irreversible." he said.

Pressure is mounting on President George W. Bush's administration who rejected the Kyoto accord on climate change that would have set modest limits on emissions and has taken no steps to address the issue.

Britain's chancellor of the Exchequer, Gordon Brown, said Britain would lead the international effort against climate change, establishing "an economy that is both pro-growth and pro-green." He called for Europe to cut its carbon emissions by 30 percent by 2020 and 60 percent by 2050. He also hinted that Al Gore, the former vice president who has emerged as a spokesman on environmental issues in the United States, could lead the way in the US.

Yvo de Boer, head of the climate change agency reports that Emissions by 40 nations, including supporters of the Kyoto accord, rose to 17.9 billion tons in 2004, from 17.8 billion in 2003 and 17.5 billion in 2000. Britain, France, Germany, Greece, Iceland, Monaco and Sweden were "relatively close" to goals under the protocol, his report said. Spain in 2004 exceeded 1990 levels by the most - 49.0 percent - ahead of Portugal at 41.0 percent, and Canada and Greece at 26.6 percent over 1990. Canada has said its Kyoto goal cannot be reached.

Christmas Food at



www.clarenceandcripps.com

Don't delay stocks are selling out fast!!!

Clarence & Cripps are now selling their mouth watering British food products from Jax & Co. in Hudson. Jax & Co. is a florist on Main Street Hudson and is situated opposite the Fire Station.

History - The History of Montreal

The human history of Montreal, located in Quebec, Canada, spans some 8,000 years and started with the Algonquin, Huron, and Iroquois tribes of North America. Jacques Cartier became the first European to reach the area now known as Montreal in 1535 when he entered the village of Hochelega on the Island of Montreal while in search of furs. Years later, Samuel de Champlain unsuccessfully tried to create a fur trading post but the local Iroquois defended their land. The first permanent European settlement was established in 1639 and a mission named Ville Marie was built in 1642 as part of a project to create a French colonial empire. Ville Marie became a centre for the fur trade and French expansion into New France until 1760, when it was surrendered to the British army, following the defeat of the Battle of the Plains of Abraham. British immigration expanded the city and the city's golden era of fur trading began with the advent of the locally-owned North West Company.

Montreal was incorporated as a city in 1832. The city's growth was spurred by the opening of the Lachine Canal and Montreal was the capital of the United Province of Canada from 1844 to 1849. Growth continued and by 1860 Montreal was the largest city in British North America and the undisputed economic and cultural centre of Canada. Annexation of neighbouring towns between 1883 and 1918 changed Montreal back to a mostly Francophone city. During the 1920s and 1930s the Prohibition movement in the United States turned Montreal into a haven for Americans looking for alcohol. As with the rest of the world, the Great Depression brought unemployment to the city but this waned in the mid 1930s and skyscrapers began to be built.

World War II brought protests against conscription and caused the Conscription Crisis of 1944. Montreal's population surpassed one million in the early 1950s. A new metro system was added, Montreal's harbour was expanded and the St. Lawrence Seaway was opened during this time. More skyscrapers were built along with museums. International status was cemented by Expo '67 and the 1976 Summer Olympics. A major league baseball team, called the Montreal Expos started playing in Montreal in 1969 but the team moved to Washington, DC to become the Washington Nationals in 2005. Montreal now constitutes one of the regions of Quebec.

Source: http://en.wikipedia.org/wiki/History_of_Montreal

If you need to reach the British population of Montreal, the West Island and the Hudson/St Lazare area contact advertise@britclub.ca for details.

Other News & Events

It's British Sausage Week

The week's main event is the search for Britain's Supreme Sausage Sarnie, in which enthusiasts are invited to suggest their most creative and succulent combinations. Mind you, the week is being backed by the British Pig Executive, and the entry form small print says the meat must be "predominantly pork". Image-conscious after the attacks on unhealthy school food, there is also an emphasis on plugging bangers for schools - such as promoting a "Healthy Balanced Sausage Meal". In terms of getting out of the frying pan and into the shires, there are sausage-tasting events, when the public are offered a chance to savour more than 400 different varieties - from an industry with sales last year worth more than £500m. No promotional week is complete without quirky facts. Sausages are most likely to be eaten on a Saturday - and the world's longest sausage was 35 miles long, made in a previous sausage week.

In comparison its also it's also National Vegan Week

The Vegan Society, which promotes a diet without any animal products, promises a "week of national celebration dedicated to cruelty-free living". In terms of what's on the menu, award-winning vegan products include fishless fish cakes, hemp milk, organic ale and vegan hair conditioner. Guinness is off - as the vegans say it uses fish in its production process. The Vegan society says there are "plenty of alternatives to

meat and dairy produce" including "vegetarian sausages".

The Boogie Wonderband @ Chez Maurice:

The Boogie Wonderband returned to Chez Maurice in St-Lazare in October. The capacity crowd enjoyed great night out being taken back to the 70's and the disco era. It was great to see so many Brits boogying on down to the beat - Nice one!

Advertise Online:

According to the study carried out by PricewaterhouseCoopers for the Internet Advertising Bureau (IAB), the Internet is the fastest-growing advertising medium in the UK, commanding a market share of 10.5 percent for January to June 2006, up from 7.3 percent for the same period in 2005. advertise@britclub.ca

Brit Celebrities in Town:

Legendary Brit Icon Elton John will take the stage at the Bell Centre on November 11th 2006. www.centrebelle.ca

Airport liquid ban to be relaxed

The ban on liquids being taken through airport security in the UK is to be relaxed, the government has announced. New rules from Monday 6th Nov will allow passengers to carry drinks and toiletries through security checks. They will be limited to 100ml per container and no more containers than would fit in a one-litre plastic bag. Security experts believe explosives disguised as a liquid would not be able to destroy an airliner if carried in such small quantities. Limiting the amounts allowed also makes it easier for security staff to check what is being taken on board. <http://news.bbc.co.uk>

1,500 migrants arrive in UK daily

Some 1,500 migrants arrived to live in the UK every day in 2005, according to official estimates. Government figures suggest 185,000 more people came to live in the UK than emigrated in 2005 - making the population grow by 500 a day. The total for those arriving was lower than 2004's record, but continues a trend of high levels of migration.

While the number of arriving Eastern European workers grew, the numbers of people leaving the UK has also risen. In total, 565,000 people arrived in the UK in 2005 saying they intended to stay for at least a year. At the same time, 380,000 people left - 1,000 people a day - more than half of whom were British citizens.

However, after taking into account those who left the UK, the net inflow of people was 17,000 lower than 2004's record figures.

<http://news.bbc.co.uk>

Britain is 'surveillance society'

There are up to 4.2m CCTV cameras in Britain - about one for every 14 people. Fears that the UK would "sleep-walk into a surveillance society" have become a reality, the government's information commissioner has said. Richard Thomas, who said he raised concerns two years ago, spoke after research found people's actions were increasingly being monitored. Researchers highlight "dataveillance", the use of credit card, mobile phone and loyalty card information, and CCTV. Monitoring of work rates, travel and telecommunications is also rising.

<http://news.bbc.co.uk>

Health

GlucoAid - Great New Tool For Diabetics



The GlucoAid Wheel is a handy calorie and carbohydrate look-up tool, designed especially for diabetics. The tool helps make the recommendations of your doctor and dietician easy to achieve.

GlucoAid is a practical new tool to help maintain recommended blood glucose levels through proper carbohydrate and calorie intake. The consumption of carbohydrates, both in their simple form (as sugars added to or naturally occurring in food) and as complex carbohydrates (in breads, vegetables, cereals, and other starchy items), directly affects blood glucose levels. About half of your daily calorie intake should be in the form of carbohydrates (usually, 45 to 75 g per meal, and 15-20 g per snack). The GlucoAid Wheel is a quick and precise reference to help keep fasting (or premeal) blood sugar levels within 4

to 7 mmol/L (ideally, between 4 and 6 mmol/L) and sugar levels within 5 to 10 mmol/L (ideally, between 5 and 8 mmol/L) two hours after mealtime. www.glucoaid.com. glucoaid@britclub.ca

Language Training

The Government of Canada, in cooperation with provincial governments, school boards, community colleges, and immigrant and community organizations, offers free language training across the country for adult permanent residents. In most provinces, the name of the program is LINC, which stands for Language Instruction for Newcomers to Canada. These centres can assess your language training needs and refer you to the right LINC classes for your needs.

Most universities and community colleges also offer language classes, as do some private language schools and community organizations. You can contact these groups directly for more information. Remember to ask about fees, since these courses may not be free.

Language Instruction for Newcomers to Canada (LINC) Program

LINC offers both full- and part-time classes to suit your needs, and some centres offer free childcare while you attend classes. Most LINC centres can also refer you to other language training classes in your area. Remember, language classes are available for every adult in your family, not just the person who may be looking for work.

In Quebec contact the Ministère des relations avec les citoyens et de l'immigration. <http://www.micc.gouv.qc.ca/fr/index.asp>

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Plea for Your Much Needed Input

As always we also encourage you to send any help, advice, stories, jokes or anything you think might be of interest to Brits in Canada to us at www.britclub.ca. Thank you for your support! - *the ed.*

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Are you in need of a financial health check?

Planning your finances correctly can be the difference between make or break when moving to Canada. It's not as simple as you think! Consulting a financial planner can make the process a whole lot **easier** and give you **peace of mind** that your money is working for **YOU**.

For financial Advice contact:

finance@britclub.ca

We're here to help

Bonfire Night Recipe's

Bonfire Toffee (1 3/4 Pounds)

Ingredients:

1lb Demerara Sugar
1/4 Pint water
1/4 level teaspoon cream of tartar
3 Oz Butter
4 oz Black Treacle (Available at <http://www.clarenceandcripps.com>)
4oz Golden Syrup (Available at <http://www.clarenceandcripps.com>)
Walnut Halves- Optional

Instructions:

Brush a large shallow tin with a little melted butter and set aside. Dissolve sugar in water in a large heavy based saucepan over a low heat stirring occasionally. Use the largest saucepan you have for making the toffee as this will help prevent the toffee boiling over. Add remaining ingredients and continue heating gently until everything is mixed and sugar has completely dissolved. Increase heat and boil mixture rapidly until temperature reaches 270 degrees F. or soft crack stage. When dropped into cold water the mixture separates into threads that become hard but not brittle. Remove from heat and pour into prepared tin. Cool for 5-10 minutes, then mark into squares and, if desired, put a walnut half in the middle of each square. Leave until completely cold and set then remove squares of toffee from tin and store in an airtight container.

Bonfire Toffee Apples (10)

Ingredients:

10 small crisp eating apples
10 wooden sticks
12 oz soft brown sugar
1/4 pint water
2 oz butter
4 oz golden syrup
1 teaspoon lemon juice

Instructions:

Remove stalks from apples and wash and dry them. Push a wooden stick into each one. Butter a baking tray or greaseproof paper. To make toffee, put sugar and water into a heavy based saucepan and heat gently until sugar is dissolved, stirring occasionally. Have a bowl of cold water and a brush beside you to wash down any sugar granules which may stick to the sides of the pan as you stir. When all sugar is dissolved add butter golden syrup and lemon juice and stir until well blended. Increase heat and boil rapidly without stirring until toffee reaches a temperature of 290 degrees F or soft crack stage. (see above) Remove from heat and allow bubbles to subside. Dip apples one at a time into toffee making sure that they are completely covered. Twirl around for a few seconds to allow excess toffee to drip off then plunge into a bowl of cold water. remove and stand on prepared baking sheet or greaseproof paper. If toffee begins to harden before all apples

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have been dipped, warm over a very low heat until liquid again. Toffee apples may be stored wrapped individually in greaseproof or waxed paper but keep them in a dry place.

Guy Fawkes Punch (serves 10-12)

Ingredients:

2 tablespoons brandy
1 15 oz can apricot halves sliced
2pt. red wine
3 tablespoons port
2 tablespoons dry sherry
1/2 pt water
1 cinnamon stick
12 cloves

Instructions:

Mix together brandy, sliced apricots and apricot juice. Put wine port, sherry, cinnamon and cloves into a saucepan and bring slowly to a boil. Add brandy and fruit mixture and serve steaming hot.

Yorkshire Parkin (12 Pieces)

Ingredients:

8 oz wholemeal or plain flour
1/2 level teaspoon salt
1-2 level teaspoons ground ginger
1 level teaspoon ground mace
1 level teaspoon ground nutmeg
6 oz medium oatmeal
1 oz. soft dark brown sugar
4 oz. black treacle (Available at <http://www.clarenceandcripps.com>)
4 oz. golden syrup (Available at <http://www.clarenceandcripps.com>)
2 oz. margarine
2 level teaspoons bicarbonate of soda
8 fl oz warm milk
1 egg lightly beaten
4 oz seedless raisins (optional)

Instructions:

Pre set oven at 325 F. Sift flour salt and spices together into a mixing bowl. Stir in oatmeal and sugar. Gently melt treacle golden syrup and margarine over a low heat. Make a well in the centre of flour mixture and pour in melted ingredients. Dissolve bicarbonate of soda in warmed milk and add to mixture with lightly beaten egg. Add raisins. Mix to a soft batter and pour into a lined greased meat tin about 8X10 inches. Bake in pre heated oven for 40 minutes. When cooked, Parkin should be an even brown colour and have shrunk away slightly from the sides of the tin. Leave to cool on a wire rack. If possible keep Parkin in an airtight tin for at least a week before serving.
(Originally it would have been put in special wooden Parkin boxes).