

January
2025

MONTGOMERY MESSENGER

Volume 2
Issue 1

The official newsletter of the Montgomery Legion
Ottawa's Centertown Legion

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

From The President's Desk

Robert Buss, CD



As we approach the end of the year, it's an ideal time for reflection. This past year has presented us with numerous challenges, from navigating financial difficulties to the significant decision to sell our building. However, we have also celebrated notable accomplishments, including the expansion of our volunteer base and the success of our recent Poppy Campaign.

Looking ahead, the coming year promises new opportunities for growth and strengthening our branch, enabling us to continue our vital service to veterans in our community. Additionally, we are excited to celebrate in 2025, the 80th anniversary of the establishment of our Branch. We have started to plan an event to celebrate this significant milestone.

On behalf of myself, your executive and the branch staff, I wish you and your loved ones a happy, healthy and prosperous New Year.

Bob

CFMWS – Family Information Line

365 days a year, 24 hours a day. We listen.

We serve Canadian Armed Forces members, Veterans and their families - immediate and extended. Whether you are located within Canada, the U.S. or overseas, the team is only a phone call or email away.

We understand the military lifestyle and we're here to help you find answers to the questions that come up as a result of your military life. Our counsellors are a team of helping professionals. As trained counsellors, we're here to support you in a safe space.

Looking for help and support when you're dealing with a difficult situation can often feel overwhelming and intimidating. Whether you need advice on navigating your family relationships, seeking counseling services, or just have some questions about what to expect during whatever military life brings, the Family Information Line is here to provide you with the resources and guidance you need.

With compassionate counsellors available 24/7, you can count on this line to be a reliable source of support whenever you need it most. So if you're feeling overwhelmed or unsure about where to turn next, don't hesitate to reach out – the Family Information Line is here for you.

Our headsets are on.

1-800-866-4546 (North America)
00-800-771-17722 (International)

Our inbox is always open.

A trained Family Information Line counsellor will reply to you in your preferred language of English or French.

FIL-LIF@cfmws.com



On July 13th, 1945, the Royal Canadian Legion, Branch #351 (Ontario), received its charter and became officially The Montgomery Legion, named in honour of Field Marshal Bernard Law Montgomery, 1st Viscount Montgomery of Alamein, KG, GCB, DSO, PC, DL.

2025, will mark 80 years of dedicated service of our Volunteers and staff to our Veterans, our seniors, our youth and our community. We can take great pride in all that our members have accomplished. A great number of individuals and organizations have benefitted from their tireless efforts.

We need your ideas/suggestions and comments in order to make this an occasion to remember.

Andre L. Ouellette (Ed.)

**WE* are the Guardians of Remembrance*

Montgomery Legion 

Slow-Cooker Beef Burgundy

Ingredients

- 6 bacon strips, diced
- 1 boneless beef chuck roast (3 pounds), cut into 1-1/2-inch cubes
- 1 can (10-1/2 ounces) condensed beef broth, undiluted
- 1 small onion, halved and sliced
- 1 medium carrot, sliced
- 2 tablespoons butter
- 1 tablespoon tomato paste
- 2 garlic cloves, minced
- 3/4 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/2 teaspoon pepper 1 bay leaf
- 1/2 pound fresh mushrooms, sliced
- 1/2 cup burgundy wine or beef broth
- 5 tablespoons all-purpose flour
- 2/3 cup cold water
- \Optional: Hot cooked noodles and minced fresh parsley

Directions

1. In a large skillet, cook bacon strips over medium heat until crisp. Use a slotted spoon to remove to paper towels. In drippings, brown beef; drain.
2. Place beef and bacon in a 5-qt. slow cooker, Add broth, onion, carrot, butter, tomato paste, garlic, thyme, salt, pepper and bay leaf. Cover and cook on low until meat is tender, 7-8 hours.
3. Add mushrooms and wine. Combine flour and water until smooth; gradually stir into slow cooker. Cover and cook on high until thickened, 30-45 minutes. Discard bay leaf. If desired, serve with noodles and parsley.

Broccoli-Cauliflower Casserole

Ingredients

- 1 large head broccoli
- 1 head cauliflower
- 6 Tbsp. butter, plus 1 Tbsp. melted butter, divided
- 1/2 medium onion, diced
- 2 cloves garlic, minced
- 1/4 c. all-purpose flour
- 2 1/2 c. low-sodium chicken broth
- cheese, room temperature
- 4 oz. cream
- 1/4 tsp. salt 1/2 tsp. ground black pepper
- 1/4 tsp. seasoned salt, plus more to taste
- 1/4 tsp. paprika, plus more for sprinkling
- 1/3 c. seasoned breadcrumbs
- 1 1/2 c. grated Monterey Jack cheese, plus more to taste

Directions

Break the broccoli and cauliflower into small florets, cutting off the thick stalks as you go. Steam them for 3 to 4 minutes until the broccoli is bright green, then remove them from the heat. Set aside.

In a large skillet, melt the 6 tablespoons of butter. Add the onion and garlic and saute until the onion starts to turn translucent, 3 to 4 minutes. Sprinkle the flour over the top, whisk to combine, and cook for 45 seconds more. Pour in the broth, whisking constantly, then cook until the sauce thickens. Reduce the heat to low and add the cream cheese, salt,

pepper, seasoned salt, and paprika. Stir to combine until the sauce is nice and smooth. Taste and adjust seasonings, making sure it's nice and flavorful! Keep warm.

In a small bowl, combine the breadcrumbs and the 1 tablespoon of melted butter. Set aside.

Layer half the broccoli and cauliflower in a small casserole dish. Pour on half of the cream sauce, then sprinkle on half the cheese. Sprinkle a little paprika on the cheese, then repeat with another layer of broccoli, sauce, and cheese. End with a sprinkling of breadcrumbs.

Bake in a 375°F oven until the cheese is melted and bubbly and the breadcrumbs are golden brown, 25 to 30 minutes. Serve warm.

Eggnog Cake

Cake:

- 1 1/4 cups white sugar
- 1/2 cup butter, room temperature
- 3 large eggs, room temperature
- 1 teaspoon vanilla extract
- 1/4 teaspoon finely grated lemon peel
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup prepared eggnog
- 2 tablespoons bourbon whiskey

Frosting:

- 1/4 cup all-purpose flour
- 1/4 teaspoon salt
- 1 1/2 cups prepared eggnog
- 1 1/2 cups white sugar
- 1 cup butter, room temperature
- 1 1/2 teaspoons vanilla extract
- 1/4 teaspoon rum-flavored extract
- 1/8 teaspoon finely grated lemon peel
- 1/2 cup finely chopped toasted pecans (Optional)

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Directions

1. To make the cake: Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch round baking pans.
2. Beat 1 ¼ cups sugar and 1/2 cup butter with an electric mixer in a large bowl until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in 1 teaspoon vanilla extract and 1/4 teaspoon lemon peel.
3. Combine 2 cups flour, baking powder, and 1 teaspoon salt in a bowl. Pour flour mixture into the batter alternately with 1 cup eggnog, mixing until just incorporated. Stir in bourbon. Divide batter evenly between prepared pans.
4. Bake in the preheated oven until a toothpick inserted into the center of both cakes comes out clean, about 30 to 35 minutes. Cool in pans for 10 minutes before inverting on a wire rack to cool completely.
5. To make the frosting; Combine 1/4 cup flour and 1/4 teaspoon salt in a saucepan. Gradually whisk in 1 ½ cups eggnog until smooth.
6. Bring to a boil over medium heat, stirring frequently. When mixture boils, cook for 2 minutes, whisking constantly, until thickened. Remove from heat and let cool completely to room temperature.
7. Beat 1 ½ cups sugar and 1 cup butter in a bowl until lighter in color and fluffy. Mix in cooled eggnog mixture, 1 ½ teaspoons vanilla extract, rum extract, and 1/8 teaspoon grated lemon peel. Beat on high speed until frosting is fluffy.
8. Spread frosting onto the cooled cake layers.
9. Stack layers; frost top and sides.
10. Coat the sides with toasted pecans by pressing the nuts onto the sides in small handfuls.
11. Refrigerate until ready to serve.



<https://www.canada.ca/en/department-national-defence/services/contact-us/write-troops.html>



HMCS Carleton / Naval Reserve Division

The Ottawa Half-Company was established in 1923, and was formally commissioned in late 1941. HMCS Carleton moved into its present home on Dow's Lake in December 1943, and during the course of the war saw to the training of some 4,620 officers and men.

After hostilities ended, Carleton continued to serve as a training facility for sailors, cadets, and a branch of the Woman's Royal Canadian Naval Service. For a short period, from 1955–58, a sub-unit tender to Carleton was established in North Bay.

HMCS Carleton takes its name after the two-masted schooner HMS Carleton, a vessel that had distinguished itself at the Battle of Valcour Island in 1776, where she earned a Battle Honour. [Read more](#)

Naval Radio Station CFF - Experimental Farm

Prior to 1940, Naval Radio Station CFF shared accommodations at RCAF Station Rockcliffe in Ottawa in what Commander Art Hewitt described as "an old barn". Army and Air Force receiving stations were also housed there, an arrangement considered very unsatisfactory. In 1940, Commander Hewitt who was the Chief Petty officer in charge of the naval radio station, was assigned the job of relocating it from Rockcliffe.

[Read more](#)



Naval Radio Station CFF Memorial

Coordinates 45°23'11.3"N 75°42'17.0"W
In use 1941 - 1947

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The tragic wartime story of Ottawa's namesake destroyer, HMCS Ottawa

A total of 134 people on board the ship died after it was sunk by a German U-boat during the darkest days of the Battle of the Atlantic.

Author of the article: Andrew Duffy - Ottawa Citizen



In the northeast corner of St. Matthew's Anglican Church is a bronze plaque with the names of 32 young men who died in the Second World War – all of them members of this one Glebe parish.

The final name on the list is Keith F. Wright.

Keith Francis Wright was the fourth son born to Capt. Athol Wright, a First World War veteran, and his wife, Olive. The family lived on Third Avenue, and the boys all attended Mutchmor Public School and Glebe Collegiate.

[Read more](#)

CFB Rockcliffe



Rockcliffe Air Station - 1936

In 1918 the Royal Air Force sought a flying field in the Ottawa area for experimental mail flights. A field behind a military rifle range located on the banks of the Ottawa River in Rockcliffe Park, several kilometres downstream from Ottawa was converted to an airstrip and became known as the Rockcliffe Air Station.

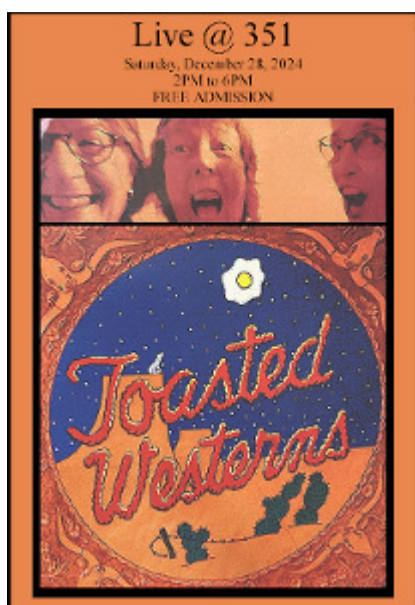
After the Canadian Parliament's 1920 Air Regulations came into effect, the Rockcliffe Air Station was chosen as an ideal site for supporting both an air harbour and a flying field. The Ottawa Air Station was one of five stations established by the Canadian Air Board's Flying Operations Branch during its first summer of operations in 1920. Major activities conducted by the Air Board at the Ottawa Air Station included military aerial photography for topographic mapping in Canada, air transportation, and aeronautical experimentation. The airport also served as a major centre for early aircraft testing. [Read more](#)

Cartier Square Drill Hall

The Drill Hall at Cartier Square is a dedicated military training facility in Ottawa, Ontario, Canada. It has been a local landmark since its construction in 1879.[2] The drill hall is 70 metres (230 ft) long and has two 43-metre-tall (141 ft) mansard towers.

The hall is located on the bank of the Rideau Canal just south of Laurier Avenue. The area to the west was once a large open field used for drilling, but today is the location of the Ottawa City Hall and courthouse.

[Read more - https://en.wikipedia.org/wiki/Cartier_Square_Drill_Hall](https://en.wikipedia.org/wiki/Cartier_Square_Drill_Hall)



Featuring

Vanier Tom's

Beans and a Bun

\$4.00

December 28, 2024

2PM to 6PM

FREE Admission

January
2025

MONTGOMERY MESSENGER

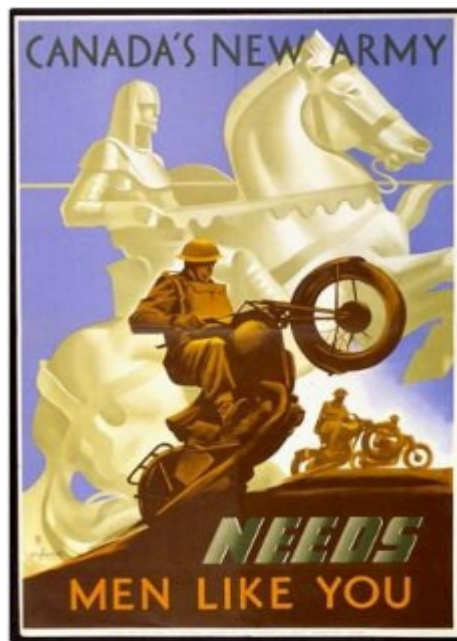
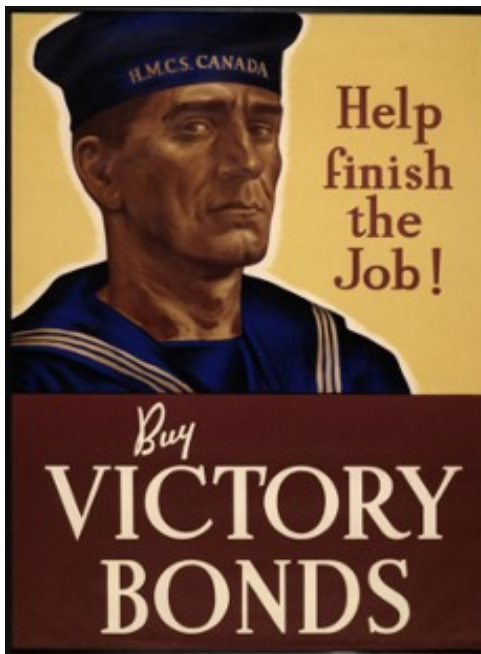


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As we prepare to celebrate our 80th year as a Legion branch, we take this opportunity to recognize those of our members who have earned the title of **LIFE MEMBER**.

We thank you Comrades for all that you do, have done and will do for Montgomery Legion.

BEATRICE COUGHLIN

IRENE COX

JAMES CRAIG

BRUCE KANE

JOE KIRIWAN

DAVID MIRON

KEN MORRIS

ROBERT MURRAY

JAMES SIMPSON

DENNIS SIRMAN

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- Website: <https://www.montgomerylegion.ca/>
- X formerly Twitter:
<https://twitter.com/MontgomeryLegi1>
- Facebook: https://www.facebook.com/people/MontgomeryCentretownLegion/100057510086172/?ref=aymt_homepage_panel

Hours of Operation

Sunday - See calendar for specifics
Monday - See calendar for specifics
Tuesday - 11:00am to 6:00pm
Wednesday - 11:00am to 6:00pm
Thursday - 11:00am to 6:00pm
Friday - 11:00am to 11:00pm
Saturday - 12:00 noon to 6:00pm



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January						
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December						
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