

The Ryder

Ryde Community Co-operative Inc.
Working together in a co-operative way to be one voice and one community

Volume 7, Issue 4

Coming Events

- **Sat July 3** - Strawberry Social 5:30pm
- **Tues August 17** - Community BBQ @ 5:30pm followed by Town Council Meeting

Ryde Co-op Board of Directors

At the Annual General Meeting the following people agreed to stand as Directors of the Co-op:

Arleigh Luckett – President
Nadine Groves – Vice President
Ivan Speicher – Treasurer
Cheryl Cooper – Secretary
Barb Taylor – Director

Missing from the photo: *The Ryder* editorial team: Wendy Pilger, Shirley Faudemer



Sign, Sign, Everywhere a Sign...

Vern and Barb Taylor have been working diligently on our new promotional signs for events at the centre.

The new signs were unveiled at the recent executive meeting and have been put up in locations in the Housey's



Rapids and Barkway area. You will see them popping up around the neighbourhood – at 6 & 20, Summerland Store, Sam Cook Road, Barkway Road and other select placements. Keep an eye on these signs for upcoming events. ❖

High School Students: Need Some Community Service Hours??

We are pleased to offer many opportunities for youth to earn community service hours towards graduation.

We could use your assistance in the following areas:

- Organization and upkeep of our “bring some/take some library.”
- Gardening
- Helping out at community dinners and other events
- Property maintenance/upkeep

You do not need to be attending a Gravenhurst High School. Our summer visitors are also welcome to donate some time towards this credit. So if you know of any seasonal residents with high school age youth who do not get our newsletter, please pass the word along.

Please contact Arleigh Luckett (687-3597 or arleigh.luckett@utoronto.ca) if you are interested in helping out. ❖

Co-op Executive Contact List – 2010-11

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Summerland General Store

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705-687-7776



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DOE LAKE ROAD - MUSKOKA
www.threetreemuseum.ca

Gravenhurst KOA
(705) 687-2333

Municipal Election

Election day will be Monday, October 25th and the Town of Gravenhurst is once again implementing the voting by mail method.

There will be an **All Candidates Meet 'N' Greet** at the Community Centre on Thursday, September 30th, from 7:00pm until 8:30pm. All are welcome.

More information to come in a future edition of the Ryder. The voters' list will be available to review after September 10th.

Upcoming Events

- Saturday, July 3rd: **Strawberry Social** 5:30pm at the Community Centre - cold cuts, buns and salads are the main course, with the dessert being Strawberry Shortcake... Volunteers needed to help serve dessert, and for cleanup (we have 3 volunteers for setup)
- Tuesday August 17th: Join us for a Sausage and Corn **BBQ** at 5:30 followed by **Gravenhurst Town Council Meeting** at our Community Centre. A great opportunity to get together and chat with our municipal representatives one on one.

Scalloped Potatoes for a Community Dinner

This recipe serves 50 people as a side dish. (Reduce as needed for large family dinner). To make it a main dish add diced ham or sausage and/or top with grated cheese.

Ingredients:

- 20 lbs potatoes
- 3 lbs cooking onions
- 1 3/4 cups margarine or butter
- 1 3/4 cups unbleached all purpose flour
- 4 Tbs salt (adjust to taste)
- 1 tsp ground black pepper (adjust to taste)
- 4 liters milk (2% or homo)
- Peel the potatoes and onions. Slice them thinly and uniformly. This can be done quickly and easily with a food processor that has a slicing disk.
- Grease the bottom and sides of two disposable/reusable aluminum foil roasting pans (17"x12 1/2"x2 1/2")
- Layer 1/4 of the onion rings in the bottom of each pan.
- Layer 1/2 of the potatoes into each pan such that each slice of potato lays on the edge of the previous one. You may end up with three layers like this with some space in the layers for the sauce to flow in and around the potato slices.
- Top each pan with 1/2 the remaining onion rings.
- For ease of handling, you may want to make the sauce in two batches.
- Heat the milk in a large pot or in a microwave oven. (Preheating the milk is not strictly necessary but it reduces the time you have to

stir the mixture while it thickens).

- Melt the margarine or butter in the bottom of a large pot with heavy bottom.
- Mix together the flour, pepper and salt.
- Stir the flour mixture into the melted margarine or butter until smooth. Cook for 30 seconds.
- Take the pot off the heat.
- Add the preheated milk gradually, stirring to avoid lumps.
- Return to the heat and cook until the mixture begins to thicken. It will thicken more in the oven.
- Pour half the sauce over each pan of potatoes and onions. (From this point on you will want to support the bottom of the roasters with a large cutting board or something similar when moving them).
- Bake at 450F for 30 minutes. Reduce heat to 350F and continue baking for another 30 - 45 minutes. Use a sharp knife or a fork to test for doneness being careful not to puncture your pan.

Ryder Advertising to advertise contact Wendy

Multi-Family Yard Sale - Downsizing

Sat. July 3 & Sun. July 4 - 9:00 am til 3:00 pm

1025 Walker Rd (opposite Benzinger Rd.)

Lots of stuff: books, fabric, patterns, and other stuff for quilters, sewists, crafters. Love seat, industrial sewing machines and much more. No early birds, please!

Summerland General Store

This Month's Sponsor



Summerland General Store

Riley Lake Rd at Housey's Rapids Rd

Phone: (705) 687-7776

Fax: (705) 687-4212

Hours: Mon-Thurs 7-7, Fri 7-9, Sat 8-7. Sun 9-6

Groceries, Pizza, Ice Cream, High Speed Internet and much more

Thanks to local residents and cottagers for your patronage in our first year. Come join us on July 17 from 2-5pm to celebrate.
Ron & Carrie