

THE SECRET LIFE OF MERCY Chinake

Perhaps Mercy's life is not so secret, as it is AMAZING! Born the fourth child in a Christian family of nine in Zimbabwe, Mercy's father was a policeman, and her mother a teacher. After high school, she moved to Zambia, witnessing guerrilla war first hand. Returning home in 1979, she worked for various companies in human resources, climbing to the ranks of Administrative Officer. Two years later, she married Tichaona, a science lecturer.

But tragedy struck in 1985. Her husband was suddenly killed in car crash, and Mercy was left alone to raise two young boys. As is the custom in Zimbabwe, her in-laws began pressuring her to marry one of her brothers-in-law, but Mercy refused. Her in-laws threatened to take away her children and property. But Mercy convinced them she would live alone as a single mother, and devote herself to raising her boys.

Fast forward to 2007. Mercy's boys are now 26 and 23 - the eldest working in Texas as an accountant, and the other studying accounting at the University of North Texas. Mercy was unable to raise the legal fees to seek political asylum in the U.S., so she turned instead to Canada where she was welcomed. Mercy says Zimbabwe remains unsafe, so KW is now home for her.

After all this, her biggest life-challenge to date has been . . . snow. After spending most of her life in warm weather, getting used to Canada's cold and snow takes great fortitude.

Her final thoughts, "Home is best, but for now Canada is my home and I just love it."

- Submitted by Daiene Vernile



Ingredients:

8 Wooden Skewers
 2 doz. large Shrimp (cleaned and deveined)
 Flour – 1 cup
 Onion Powder – ¼ tsp.
 Cayenne pepper – ¼ tsp.
 Canola Oil
 2 Eggs – beaten with 1 – 2 tsp of water
 Tabasco sauce – few drops
 Shredded coconut – 1 cup

Directions:

Soak wooden skewers in water for several hours.
 Heat about 3 inches of canola oil in a pan.
 Using three separate containers, have the following lined up ready to coat shrimp:

1. Flour seasoned with onion powder and cayenne pepper.
2. Beaten egg, water and tabasco sauce.
3. Shredded coconut.

Once shrimp are coated, thread them onto skewers (skewering each shrimp twice – through the top and bottom, so they look like a “C”.) You can put about 3 skewers in the pan (depending on the size of your pan) at a time.

Cook for 2 – 3 minutes or until the coconut is golden and the shrimp turn red. Remove from pan and place on paper towels to absorb excess oil.

Place on a bed of lettuce. Serve with seafood sauce, mango chutney or plum sauce.

Variation:

Use skinless, boneless chicken breasts cut into “chicken finger” size. Season the flour with Montreal Chicken Spice and follow above steps. Fry in a little oil in non-stick pan, turning once. No need to skewer it.

The 2007 Oktoberfest Parade – A Thanksgiving Success!

Our own Nancy Richards and Tom Knowlton hosted the CTV Oktoberfest Parade. It was a terrific success. The Parade left downtown Waterloo early which took a few of us by surprise, but for the first time in it's history the Parade was finished before it went to air on the CTV Network across Canada. Special thanks to the entire crew for a job well done!



"Report from Reg"

The Quarter Century Bunch was pleased to welcome a few newcomers this ye. It was good to see Ute Neugebauer and Cathy Parise. We hope others will join us as well in the coming years. This years' turn out was the best we've had in a while. Many thanks to our long time hosts - Ann and Don Willcox! On another note - Jim Smith is doing well as he continues to recover from his accident some time ago. He and Margarite recently enjoyed a cruise with the Drayton Group along the East Coast - stopping in New York for a show or two. Hope everyone had a great summer!

REC CLUB MOVIE NIGHT – SIGN UP NOW IN THE CAFETERIA!

The weather has started to turn cold, but we've got a way to ignore the fact that winter is coming! (For at least 2 hours anyway) Next Wednesday, October 17th, join us at the Princess Twin Cinemas on King Street in Uptown Waterloo to see 3:10 to Yuma, starring Russell Crowe. The movie will start at 9pm sharp! We'll be taking care of the snacks, and there will also be great prizes! A signup sheet will be in the Time Out Café.

Happy Birthday!

Shane Roberts	Oct 13
Anne King	Oct 18
Michael Taylor	Oct 21
Pat Krieg	Oct 24
Bob Coleman	Oct 24
Dave Melse	Oct 25
Nadia Matos	Oct 25
Earl Pierson	Oct 28
Terra Crowley	Oct 30



Happy Anniversary!

Paul Francescutti	Oct 8 - 35 yrs.
Alex Spiridonov	Oct` 18 - 31 yrs.
Cathy Parise	Oct 13 - 26 yrs.
Pat Krieg	Oct 28 - 22 yrs.
Phil Molto	Oct 1 - 19 yrs.
Andrew Heubner	Oct 10 - 19 yrs.
Steve Woodford	Oct 23 - 7 yrs.
Lia Taylor	Oct 28 - 4 yrs.
Trisha Owens	Oct 16 - 1 yr.