

President's Message

By Sean Morley



It has been an eventful couple of months since our last newsletter and I hope all of our members are doing well in these difficult times. I expect it will be some time before anything approaching normal will resume generally or at our Club in particular. Club management and the board of directors continue to monitor developments, plan for the future, and look forward to re-opening when health and safety considerations permit.

I have been particularly impressed by the resiliency of the Club, its staff and its members over the last months as the Club continues to operate virtually and as members find ways to engage with one and other. Alix's fitness classes continue over the internet; the Club hosted a wine tasting of some marvellous wine from Bachelder, an Ontario wine-maker; we launched a members' speakers series; and Chef Douglas and his team have been preparing delicious and varied take-out meals for members. The community of the Club continues to provide value to its members. I would like to extend our thanks to Sarah Freeman and her team for their demonstrated dedication to the Club and unceasing commitment to finding new and innovative ways to engage members. Please see Sarah's report for some new initiatives the Club will soon be launching.

I hope to have more to say about the Club's re-opening soon. In the meantime, please stay well.

General Manager's Report

By Sarah Freeman

Virtual wine tastings, virtual speaker's events, virtual fitness classes, even virtual Mother's Day; all unheard-of concepts just a few – seemingly long – weeks ago, but now a staple of our existence as we negotiate the new world of COVID.

We've been encouraged by the enthusiastic following our menus have generated twice a week, and Chef

Walker and his smaller team have done us proud. Up next will be meal kits and cooking lessons starting in May. Let's hope I have a steady hand with the phone camera or Graval may have to be a part of the recipe!

I hope all members are watching out for the new take-out foods, both fresh and frozen, special event menus and weekly 'happenings' online. And any member who would appreciate help in getting prescriptions or groceries is encouraged to let us know so we can match you with those offering assistance.

It seems that we in the food services industry may be one of the last strongholds permitted to reopen sometime this summer. As part of our social distancing, while bringing us closer, we have arranged to hold summer barbecues in the Canada Life garden on University Avenue (just the other side of the US consulate) every fortnight on Friday afternoon/evenings. And for those less inclined to dine al fresco, we have plenty of space to offer dining with the correct spacing, which most often will likely be in the main dining room unless numbers permit us to use the Library.

We can't wait for warm weather, good company (at last) and some wonderful wine. For those panting for a Negroni or Penicillin fix, Louis has been in cooking up his cocktail magic, so do enjoy, even if it is 'just' a take-out offering!

Conversation and Cocktails

By Andrew Unsworth

In April we launched a new forum, *Conversation and Cocktails* ("CCs"), and like everything else these days, we did so virtually, via Zoom video conferencing; by all accounts, it was a roaring success!

CCs is a platform for members to develop their public speaking and to discover something new about each other. Monthly meetings will feature three to five speakers who prepare five to ten-minute talks on something they know well. Topics are wide open, passion pursuits, whimsical adventures, the meaning of life, just something interesting. The first meeting featured three speakers, Colleen Unsworth, Jeffrey Haylock and me.

Colleen was gracious to kick-off with an exploration into the world of tea and coffee. Colleen runs the tea side of her family business, which sources, produces and distributes tea and coffee for large supermarkets and restaurant chains. Colleen provided background on the origins and farming methods of our favorite blends and explained some of the many nuances of brewing techniques. For coffee, Ethiopian & Kenyan blends are her favourite and tend to provide a nice fruity acidity. On the tea side, she explored the benefits of theanine in tea which helps to regulate caffeine release and avoid the jittery high one might get from coffee.



Next up was Jeffrey Haylock, a prodigious young lawyer, who explored the process by which judges make decisions. Jeff elevated what could have been to some a dry topic, owing to his fantastic sense of humor and great storytelling. It didn't hurt that he threw in a classic strip-club analogy to get us all laughing!

I then discussed a few of the implications of the COVID-19 crisis for the real estate market. The talk was not all doom and gloom: technology will help us over the gap, and we'll be further ahead on the other side. Input from the group also steered the conversation to speculation of what social changes may evolve. One example is the decreasing utility of living in large metropolitan centres without the fun of bars, restaurants, clubs and art galleries, or office spaces in which to work.

At the second meeting, which was held in early May, Arieh Bloom talked about barbecuing, Lionel Tupman about bagpipe music and Neil Guthrie about antique bin labels for wine.

We have planned our next meeting for Wednesday, June 3 at 6:30 PM and are wishing to schedule speakers, so please contact me (Andrew Unsworth,



aunsworth@sothebysrealty.ca) to throw your hat in the ring.

The University Club's First Virtual Wine Tasting: An Evening with Thomas Bachelder

By Sean Lawrence

The ever-changing world of COVID-19 is constantly presenting us with new challenges, including how we take advantage of all that The University Club has to offer us as members. We had initially scheduled a Wine Circle evening with Thomas Bachelder for April 23rd, but events overtook us as the virus spread, culminating in the Province declaring a State of Emergency, making this idea impossible to carry out.

Fortunately, in speaking with Thomas, we were jointly able to come up with an idea that was new both to him and to us – a virtual wine tasting. University Club of Toronto members who attended the 2017 Niagara Wine Tour will recall our impressive and memorable visit to Bachelder's new facility, as we were the first members of the public ever to visit what he refers to as 'The Batcave'. Carrying on this tradition, we came up with a plan whereby the Bachelder Winery Team would decant six different wines into mini-bottles at the winery early the day before the tasting to ensure freshness, and then deliver them to my house in Toronto, where participating members would be able to pick up their tasting kits. The next night, over 50 people attended what was no longer a virtual event, but a digital one.

The question was would it work? And perhaps more importantly, would anyone be interested? Given that the event sold out in less than two hours and had a healthy waiting list, I



I think the answer to the second question is a resounding yes. The informative evening that we spent with Thomas as we worked our way through a selection of his Gamay Noirs, Chardonnays, and Pinot Noirs answers the first – although I think we can all safely say that we now know a *lot* more about Gamay than we all will ever need to know...

For those who are unfamiliar with him, Thomas Bachelder is considered the top new-generation Niagara winemaker, helping to bring Niagara wines to the next level in Canada and internationally. In addition to making his terroir-specific Gamay, Pinot Noir and Chardonnay from the Niagara Peninsula of Ontario, he also is responsible for

wines from Burgundy and Oregon. In the course of my many conversations with him, he frequently refers to his family as 'wine gypsies'. In addition to his experience as winemaker with Clos Jordanne and Bachelder, Thomas is a consultant to several wineries in Canada, including Domaine Queylus (which we visited as part of the 2017 UCT Wine Tour), and internationally.

It is great fun to spend an evening with someone who is so enthusiastic (and knowledgeable) about his wines, and I know that all of us who attended had a great evening. However, managing over 50 people on a Zoom call can be challenging, and many thanks to Jill for doing so. Now that we think we've got it figured out, stay tuned, as we are looking at other possibilities coming up. For those who are aching for another visit to The Batcave after we get through the pandemic (and we will), save the date for the 2020 UCT Wine Tour on Sunday, November 1st. I look forward to seeing you then (and at the Club) – virtually or personally!



Escape From Marrakech

By Ross Peebles

It wasn't supposed to end like this – standing in a mob of people at the Marrakech airport all desperate to get on an outbound flight.

Our Moroccan vacation had begun well enough two weeks earlier, when Judi and I arrived in Marrakech from London. We were part of a tour group of thirteen people hoping to learn more about the history and architecture of Morocco. Our guide was a lecturer in North African history from Cambridge University and the tour manager was a delightful young lady from Berlin.

Just before we left home there were reports that the coronavirus was starting to spread. We seriously considered cancelling the trip but the advice from both the Canadian and British governments was that travel to Morocco was safe and that no cases of the virus had been reported in that



country. We decided to go ahead because the risk seemed small and we knew that if we had pulled out at that point, our trip cancellation insurance would not have covered us.

It must be said that Morocco is a fascinating place with a rich history and a topography marked by contrasts – from the fertile lands abutting the Atlantic and Mediterranean coasts, to the spectacular Atlas Mountains in the centre giving way to the vastness of the Sahara to the South. We began our tour in Marrakech and were scheduled to visit, among other places, Ouarzazate, Erfoud, Fez and Tangier, from where we were to return to London by way of Madrid.

For the first week, news of COVID-19 was focussed on a few hot-spots, well removed from our location. By the second week, however, it was clear that this was developing into a world-wide public health emergency. We realised the implications for us when Spain, without warning, closed its airspace to all non-essential flights. Since our return trip to London was to have involved a stop in Spain, we needed a new travel plan.

Our tour manager, the ever-friendly and helpful German lady, kept us posted on the travel firm's efforts to find alternative flights. They first suggested that instead of going to Tangier we should proceed to the capital city, Rabat, since it allowed access to flights from that city, as well as from Casablanca and Marrakech. As we were checking into the hotel in Rabat, we heard that all the hotels and restaurants in the country had been ordered closed as a public health measure. With no place to stay or eat, thousands of tourists headed for the nearest airport to catch whatever flights might get them home. Mercifully, the hotel allowed us to stay on for what was meant to have been our last night in Morocco. However, we still had no settled means of leaving the country.

Next morning, the tour manager told us that we would be returning to Marrakech. Our lecturer had travelled there during the night in order to check out the transport options on the ground. In spite of the closure order, the hotel in Marrakech where we had started our trip permitted us to return. The lecturer and the tour manager spent all that day and next at the airport trying to get us a flight back to London. Their herculean efforts were ultimately rewarded when they secured seats for us all on an EasyJet flight leaving at 3 PM the following day, a day later than originally planned.

The advice for the day of departure was to arrive at

the airport early. Without a murmur of complaint from anyone, we arrived at 9:30 AM and were met by a scene of pandemonium. It took us ages to check in, the gate changed several times, necessitating a mass migration from one part of the airport to another, and the plane was one and a half hours late but still, we felt like the lucky ones. The airport was closed to all inbound flights at 9 PM that evening, leaving thousands of travellers stranded. Happily, we weren't among them.

Since returning home, I've had plenty of time to reflect on the experience. I would hate to leave the impression that the vacation was ruined by the problems of getting home. It definitely was not. We had a great time. We saw many wonderful things and made some great new friends. We were all impressed by the dedication and diligence of the tour company and, particularly, the on-site staff for getting us out with only a day's delay. In spite of a certain tension among the group, the staff did their best to make the extra day in Marrakech seem like part of the vacation.

Still, I feel great sympathy for those who could not get flights home and who had to wait in uncertainty for many days while the government arranged so-called "repatriation" flights. Their anxiety must have been compounded when they heard the Prime Minister admit that not everyone could be repatriated. As much as we enjoyed Morocco, it wasn't where I would have wanted to be stranded for the duration of the pandemic.

From my COVID-19 Diary

The Proud Owner of the Least Coveted Freezer in the City

By Diana Wiley

The first shocking images from Milan of stripped grocery shelves were a jolt to take action. If this could happen in Italy, it was not inconceivable that it could happen to us. Time to do a little planning while food supplies were plentiful and get a freezer.

It all seemed simple enough. Get on the Amazon site, click, click, click and a freezer is zipping its way to your door. Guaranteed delivery Monday, March 16. Next visit the Grocery Gateway site, select frozen food (who knew you could buy frozen avocados ... and red peppers?) and select late Monday arrival...well, perhaps allow for a little buffer and make it a Tuesday morning delivery. Medium term food supply taken care of. To bed with an easier mind.

Monday, March 16: 8 pm and optimism wanes as freezer fails to make appearance.

Tuesday, March 17: 6 am Tuesday morning an

apologetic voice from Grocery Gateway explains that my freezer order didn't make it on the truck for the morning deliveries, but they will deliver it this afternoon. Great news: the freezer will surely arrive this morning. Minutes later a heap of frozen food arrives on my doorstep. As customer service doesn't open until 8 am, I plead with the driver to notify the distribution centre not to send another order.

Open inbox to find a cryptic note from Amazon: "We're sorry your parcel is late. Was expected 16 March. Now expected, 17 March to 21 March. Please come back Sunday if you still don't have it and we'll help you out." I am given a Purolator tracking number.

The weatherman is threatening warmer weather whilst I fervently hope temperatures will continue to hover around zero. I pack the frozen food into two large suitcases, place them on the patio and tuck eiderdown quilts around them.

Urgent calls and e-mails to Purolator reap generic responses until, a glimmer of hope, Kevin e-mails to ask me to provide a complete description of my freezer (rectangular and white). The proliferating numbers provide some comfort: I now have a tracking number, a case number and a pin number. A friend writes to remind me to be kind to Kevin as we live in challenging times. I assure him that I am being very meek and Canadian about all of this, and that "please" and "thank you" pepper every phrase (especially as Kevin is in New Brunswick, where they have a particular allergy to divas from Upper Canada). It strikes me that Kevin is rather far from my freezer, which travelled from Milton to Etobicoke before getting lost. Clearly, he can't wander around the warehouse himself and find it.

Wednesday, March 18: No further developments, although now Kelsey and Donna (in Toronto) are also on the case, with Christian and Kevin (both in New Brunswick) chipping in. Fortunately for me, the weather promises to hover around freezing today. Too anxious to sleep (and warding off shifty-eyed raccoons).

Thursday, March 19: I sadly abandon my intended freezer for lost, after being instructed by Purolator to make a claim with Amazon, who apparently failed to hang a "Please look after this freezer, thank you" label on it. I have a dark suspicion that this goes deeper than mere mislabelling: I fear my freezer has been diverted into the hands of a rapacious profiteer who will add a couple of zeros to its original price tag and post it on kijiji. I have informed Amazon that henceforth Purolator is to be entrusted with nothing smaller than a Mack truck.

The only solution is to buy another freezer (assuming, of course, that this one escapes a similar fate). After scouring the online sites and finding no freezer with a delivery date earlier than April 8, I then try calling

individual shops, prioritized by the online chat person's assessment of availability. I finally reach a kind-hearted soul manning the appliance department at Home Depot Stockyards 7013 somewhere on the far reaches of St. Clair Avenue West. He bears the noble name of James, which he richly deserves. He listens carefully to my tale, making soothing noises and asking for clarification here and there (when hyperventilation impedes my ability to convey meaning). After some rumination, he ventures that he has one freezer that has so far failed to capture the heart of a consumer. This eye-narrowing information might have given me pause in pre-COVID-19 times, but strongly motivated by the thought of my melting heap of fruit and vegetables – and already traumatized by missing one freezer in another location by ten minutes – I plead with him to perch on the freezer whilst he notes down the pertinent information to make it mine.

Hoping that I will soon be in possession of the least coveted freezer in the entire city, I settle into a less anxious sleep.

Friday, March 20: Promptly at 11 am, as promised, two burly (and wonderfully courteous) men wrestle a freezer down the steep stairs to the basement. I trundle the miraculously still frozen food downstairs and lovingly lay it away in the shunned-by-everyone-but-me freezer.

At 1 pm, Purolator delivers my lost-but-now-is-found freezer from Amazon.

Pivoting to Take-Out

By Douglas Walker

Food has always brought people together. And finding new ways to continue to bring members joy through food during these unprecedented times has been of the utmost importance to me. With this in mind, when we set out to determine our first take-home menu, I wanted to focus on creating items that captured the dining-out experience but could be easily assembled in the comfort of your home.

Creating a menu with delicious, easy to assemble items that will transport well was an interesting challenge. But also, sourcing the right take-out packaging took some time. It was important to find plastic containers that were reusable and tin foil containers for easy reheating, and all in the



appropriate sizes. The one litre and half litre containers are reusable and are great way of packaging and storing food in the fridge or freezer. Moreover, we had to think about how we work in the kitchen, incorporating new health and safety practices such as working 6 feet apart and wearing gloves and masks when possible. I am so proud of how our team has come together to rise to this “new normal”.

The ability for our members to enjoy a special meal with their loved ones is the foundation of what we’re hoping to achieve with the program. I want to thank all the members for supporting this take out initiative, making the weekly take-out menus, the frozen menus items and the special Easter and Mother’s Day menus a huge success. So much so that take-out is something we are excited to continue offering even after we open our doors again.

It has meant so much to me and the team to receive your compliments and even photos of the take-out meals being enjoyed at home. We are very much looking forward to the day when we can welcome everyone back to the Club and dine together once again in the most beautiful room in the city. In the meantime, I hope the take out meals bring you and your loved ones a taste of the Club at home.



*Members Michael Jolliffe and Kelly Legris enjoy
Easter take out meals*

Virtual Fitness Classes

By Alix Kell

With the sudden closure of businesses all over the country, there was an undeniable and colossal shift that we all had to make in a mere two weeks. If you can remember

back to March 15th, two weeks was the time period that many thought we would have to endure the shutdown of our favourite restaurants, salons, bars, clubs and gyms. At first it was a “no big deal, 2 weeks will be easy enough” mentality with some.

However fast forward to our 7th week in city shutdown (at the time of writing) and we have now completely shifted our way of life as we know it. Shopping once a week for food, keeping our loved ones safe by staying away from them, and being almost completely sheltered indoors for the start of our spring, and most likely our beloved summer season.

With this pandemic, one thing was abundantly clear to me after the initial two weeks. Working out, exercise and movement *could not* come to a standstill. The fitness industry transferred online in an instant. And I do feel that virtual classes are here to stay. Here’s why.

Toronto is a village not a city when it comes to the fitness industry. Every gym owner, trainer and instructor knows each other by two degrees of separation. Within days of the declared pandemic I found myself in deep communication with my peers. We were all trying to figure out how to manage our clients and classes, but didn’t really know how or on what portal.

I remember seeing a video of an instructor in Spain who was on a rooftop teaching a fitness class with a boom box blaring to all the people surrounding him on their balconies. I thought “how inspiring !!!”. So I started teaching 45 min classes on my Instagram live. That was ok.... until I started paying attention to what my husband was doing with his small crossfit gym, Crossfit YKV. Ten days into the pandemic, he rolled out a 15-class weekly schedule online. I saw how fast he navigated the ins and outs of this application called ZOOM.

[ZOOM.us](https://zoom.us) is an excellent website/app that allows up to 100 people to join a meeting with video and audio (optional). I’m sure most business professionals have heard of it or used ZOOM, but this was a totally new concept to us in the fitness industry. So I thought, heck if he can do this, then so can I! After all, we are two of the most non-technological individuals on earth. So in two weeks, with much support from Sarah Freeman and Jill Hutchison, we were up and running with our own UCT schedule.

In the first couple of classes we had some hiccups. Let me tell you something. Not muting your microphone is literally the new “reply all”! Our first class had a ton of audio feedback, the camera would bounce from person to person and some couldn’t sign in. I’m happy to say that since then our classes are smooth sailing (for the most part). We all know the drill: we sign in and have a small chat, mute

our audio and away we go! With the lack of studio space and equipment, I have had to get a little more creative and use household objects like chairs, towels, men’s ties, belts and canned goods. Movement isn’t limited to what’s in the gyms, although I do really miss the leg press, kettle bells, seated rowing machine and the squat rack. But the show must go on.

We have had around seven to thirteen members tune in Monday to Friday for classes. What pleases me so much is seeing some familiar lovable faces (or just their sign-in names, as you can turn your camera off for privacy) and also meeting other UCT members. And when I say see, I mean they are in class three to five days a week.

Having an online schedule has done so many positive things for our community. Attending a class three to five days a week gives your day a sense of order and schedule. Scheduling your day, to me, is key in the present circumstances that we all face. We have gone from Toronto city hustle into completely still water. That is a lot of sudden change. Exercise is a way to manage and cope with the stresses of all this change.

Exercise brings a number of physiological changes to the body and mind. Exercise releases endorphins, the happy hormones that are considered a natural painkiller because they activate opioid receptors in the brain that help minimize discomfort. Endorphins can also help bring about feelings of euphoria and general well-being. Exercise also reduces the levels of the body’s stress hormones, such as adrenaline and cortisol. The lower the stress hormones, the stronger your immune system is. We can all see how this directly affects us and our ability to maintain a level of health. Exercise is a major factor in dealing with the raised levels of stress during these uncertain times of COVID-19.

Having had our daily movement like walking and standing replaced with a more sedentary way of life, I recommend that we all consider doing an hour a day of movement. Any movement is great! Go for a careful outdoor walk or bike ride, do a yoga class or take part any online class. Our UCT classes are open to the whole membership, not limited to the fitness membership. Bringing the classes online has allowed us to reach out to members who are living outside the downtown core in places like London, North York and Pickering.

I see a bright future and a shift in the industry once the pandemic has come to an end. I see that some may realize that fitness and health are indeed intertwined. I see that some may realize that you don’t have to battle Toronto traffic to make it to a studio or gym to attend a class. I see that for those who are considering taking classes, but who may not want to feel out of place or overwhelmed by physically being in the studio. Instead they may opt to push

the table back in the living room, get a towel and dumbbells and press "join meeting" on Zoom!

I also see that a lot of the population will run as fast as they can to the studio doors the minute they open! (That will be me.) We are social beings after all and we love and miss to death our community and sweating in person with each other. It's almost tribal at this point and without a question, some will need that part of their life back.

I have heard wonderful feedback from our online class attendees as of late. I've gotten emails about how the UCT classes have been keeping them sane. How the classes have been helping their aches and pains. How the classes have been inspiring them to get fit because they now have the time to do so.

We have a great little community that is flourishing! And one thing I know for sure is that the members, (the familiar and the new friends of mine that I get to teach Monday to Friday) have completely saved me during this very, very trying time. They have given me purpose and life! And they will continue to do so until this is over and until I can see/meet them in person or perhaps, continue to see them online. The future is wide open.

What I think I'm trying to say, is that whether you prefer an in-person studio experience or would rather be virtually connected online, I just love to see people inspired, happy and moving. That has always been why I love to teach and do what I do. Simply put, having more options to get more people moving is the bright side to all of this.

Here is the current schedule, with instructions on how to join us on Zoom!

Monday at 12:30 pm - total body conditioning

* will need some sort of weight, (dumbbells) or a substitute like canned goods , pasta jars, knapsack with canned good inside etc.

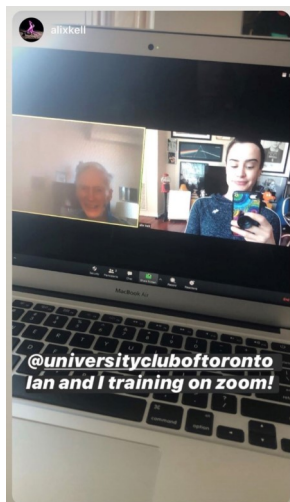
Tuesday at 10:45 am - gentle fit for all levels

*will need a towel and a chair

Wednesday at 12:30 pm - 20/20/20

20 minutes of intervals , 20 minutes of weights , 20 minutes of stretching

*will need some sort of weight, dumbbells, canned goods ,



pasta jars, knapsack with canned good inside etc.

Thursday at 10:45 am - gentle fit for all levels

*will need a towel and a chair

Friday 12:30 Pm - Pilates/yoga and stretch medley

*all body weight, use a towel as a mat or a mat if you have one.

To access the virtual classes you will need a computer or a phone. This is how you access on a computer:

- go to [Zoom.us](https://zoom.us) on your web browser
- on the top right corner click on "join a meeting"
- you will be asked for a meeting ID
- in that field, enter this ID number: 647 880 9492
- you will be asked "do you want to allow this page to open zoom.us"
- select "Allow"
- then you will see me!
- I can see you as well if you choose to have your video on. It would be lovely to see you guys but if you would like privacy you can press "Stop Video" and continue to see me and hear me

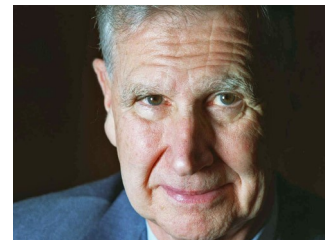
If you have any trouble, please feel free to give me a call at 647 880 9492.

I will open up our meeting five minutes earlier then class time to get us all sorted before we begin.

The Hon. Peter Cory, CC, QC (1925-2020)

By Ian Binnie

The Club lost one of its last and most distinguished World War II veterans, and a very convivial member, when the Hon. Peter Cory, CC, QC, died in April. He was 94 and had not been in good health for a number of years.



Peter's long life was animated by his sense of duty. He flew missions as a bomber pilot in the RCAF at the age of 19 when many of his contemporaries found easier things to do at home. He became a judge at a time when many colleagues preferred a more lucrative life at the bar. He led a post-retirement inquiry in Ireland into a series of murders in which the British and Irish governments, respectively, were alleged to be complicit. He was rewarded during his Irish inquiry with a number of death threats from both sides. He

must have wondered at times whether there were not more pleasant ways to wind down a career, especially when Prime Minister Tony Blair reneged on his promise to publish Peter's findings of British complicity. The resulting stand-off was resolved unilaterally by Peter calling the families himself to explain that their fears of British complicity were well-founded. The government of the Irish Republic, to its credit, published without prodding Peter's findings of its own complicity in the murder of a number of Unionists.

Peter was born in Windsor, Ontario on October 25, 1925. He was just finishing high school when war threatened and he signed up. He piloted 22 missions over Nazi Germany in Lancaster bombers at a time when the life expectancy of bomber aircrews was measured in months not years. On one horrific occasion his bomber was repeatedly hit by enemy fire with severe casualties to his crew, including the killing of his rear gunner, a beloved Newfie by the name of Hayward Selby. Peter was devastated – still only 19 or 20 years old – and wrote a consoling letter to the man's mother. She responded, in grief, that if Peter had been a better pilot the death of her son might have been avoided. Instead of treating her cruelly unfair reaction as understandable from a grieving mother, the events created an emotional burden that lasted the rest of Peter's life. As a lawyer and as a judge he had great empathy for people caught up in circumstances beyond their control, and who had responded in otherwise inexplicable ways.

In a lighter vein, when Peter was on the Supreme Court of Canada, he was part of a symposium with a number of distinguished German judges, one of whom innocently asked Peter if he had visited Germany. Peter, recalling his bombing runs over Germany in the war, said he had. The visitor then asked what was the occasion and Peter replied, 'Oh, it was on government business.'

After the war Peter came home to complete his education. He graduated in law in 1950 and practised with the old firm of Holden Murdoch in Toronto, becoming one of the province's leading barristers. Eventually, in 1974, he took 'the Queen's shilling' and became a trial judge of the old Ontario High Court. In 1981 he was elevated to the Ontario Court of Appeal then onwards in 1989 to the Supreme Court of Canada, where he served for over ten years. As a principled and highly respected judge, Peter wrote numerous judgments of great significance in the early days of the *Charter*. He was sensitive to the need to balance competing interests in such areas as press freedom, where the press was entitled to much protection but so were people who had been defamed, and protecting the rights of the accused while respecting the interest of the state in prosecuting crime. Perhaps his best known decision was in *Askov* where he led the court in imposing deadlines for prosecutors to bring cases to trial or risk a dismissal of the

charges.

Peter will likely be best remembered at the bar for his exceptional courtesy to counsel and litigants. Unlike some judges, he thought interventions from the bench ought to be helpful rather than confrontational. A harassed lawyer, in the midst of dealing with cross-fire from the other eight judges, would be grateful to hear Peter's calm and reassuring voice coming to the rescue, usually saying something like 'Well, I suppose Mr Higgins your point is that' and thereupon Peter would sketch out the argument the lawyer ought to be making but wasn't, concluding with 'Now, Mr Higgins, have I got that right?' The lawyer, if wise, would grab the lifeline with both hands

Peter was happily married to Edith ("Edie") from 1947 until her death in 2004. They had three sons.

<https://www.legacy.com/obituaries/theglobeandmail/obituary.aspx?n=peter-cory&pid=196082168&fhid=2890>

Robert Gouinlock (1929-2020)

By John Swinden



Our great friend and amiable member Bob Gouinlock has completed his journey with us. Faithful in all he did and to those he knew, you had a better life if you knew Bob. To know Bob was also to know Janet, his surviving dear wife for nearly 67 years, as she was an integral member of Team Gouinlock! Bob participated in amateur musicals, bridge, curling, golf, his church, the lives of all who knew him and the family business. He devoted time and judgement to University Club committees and the life and spirit of the Club. A life well lived.

Educated at Whitney Public School, Upper Canada College, University of Toronto (Trinity College 5T0, B.Comm. and an unofficial bridge degree), he joined his father at Bell Gouinlock, an investment firm, until his retirement in 2001 (by this time the firm was part of RBC Dominion Securities). His gentle sense of competitiveness served him well in all his endeavours, and indeed kept him going for many, many years. Curling at the Toronto Cricket and Curling Club was a great example. As stiffness of the passing years, and miles on his tires set in, he used his short stick from a standing position and developed a keen touch for speed and weight and played well into his eighties. He learned his bridge in the age of Goren, a less structured version of today's game (with fewer conventions), and never succumbed to the changes wrought by time (to the

frustration of some of his more current partners, but not to Janet, who just carried on as before!). He was on the University of Toronto bridge team, about which he often reminisced. His great sense of cards helped him 'figure it all out', and even if you were a modern player, you always accepted Bob's invitation to play. For a number of years, I played with Bob on the University Club bridge team in the city club league. We had an irascible club member who didn't always keep his cool, but Bob could be counted on to bring him down to earth and smooth the troubled waters (those who play competitive bridge know that the game 'has its moments').

In his business life he particularly liked advising families on investment decisions and was known by his clients as much more than an investment advisor. In his church life at St. Clement's Anglican he served as a warden, on other committees, and, as is said, tread the boards in popular musicals (yes, always with Janet too!); I know this for sure as I attended some performances over the years as his guest (before I became a member in later years). He played golf into his 80s at Toronto Golf. He kept very involved in the lives of his children and their children, and was beloved by all.

Ad astra, Bob, and thanks for all the good memories – until we meet again.

<https://www.legacy.com/obituaries/theglobeandmail/obituary.aspx?n=robert-walsh-gouinlock&pid=196146868>

John Hore (1929-2020)

By Neil Guthrie



We are also saddened to learn of the death of John Hore, a longstanding member of the University Club (as well as the St George's Society, the Arts and Letters Club, the Royal Overseas League and Georgian Peaks).

John was born in England. After National Service in Singapore and King's College, Cambridge, he emigrated to Canada in 1954, where he embarked on a successful career as a Chartered Financial Analyst in the investment business, financial education and mining. His book on the Canadian futures markets went through five editions.

He leaves his wife, Diana, as well as three children and nine grandchildren, whom he fondly referred to as 'the nine'.

<https://www.legacy.com/obituaries/theglobeandmail/obituary.aspx?n=john-e-hore&pid=196162996>

Fraser Fell (1928-2020)

By Richard Potter

[Editor: Dick Potter has written this reminiscence of Fraser Fell, a former UCT president (1972), whose death notice can be seen [here](#).]



One of the matters that I worked on for Fraser as an articling student and that reflected his interest in the hospital sector had long-term policy implications for the sector and even rebounded to surprise me decades later in retirement. As chairman of the board of the Toronto Western Hospital, Fraser and his opposite numbers in three other downtown hospitals (Toronto General, Mount Sinai and St Michaels) decided that the relatively simple and manageable administrative move of incorporating a subsidiary, not-for-profit corporation to centrally and jointly carry on the laundry functions of the four hospitals could save each of them very significant sums annually.

Thus was born Booth Avenue Hospital Laundry Inc., and whose incorporator and first sole director was his articling student, Richard Potter. The corporate name derived from the location of its building on Booth Avenue, east of the Don River, where land for a semi-industrial site was much less expensive, but within easy delivery distances from the hospitals.

Decades later, after I had retired to Prince Edward County, I was in the local hospital and chatting with a doctor (who, interestingly enough, was one of those rare individuals who had trained as both a lawyer and a doctor), and was non-plussed to note that her uniform was labelled "Booth Avenue Hospital Laundry". Given her medical-legal background, when she heard of my connection you can imagine how astonished she was to learn that I had been the initial sole incorporator of the corporation whose uniforms she often wore and whose success had later sparked an expansion throughout southern Ontario.

I cannot claim any part of Fraser Fell's farsightedness, but I had already seen how well he melded his experience with corporate clients with that of the not-for-profit sector. I kept that in mind when I later retired: how can I put Toronto-Bay Street experience to work to make the local not-for-profits work better?

Thanks, Fraser.