

SPEARHEAD phalia

VOLUME 52 - ISSUE 3
SEPTEMBER - OCTOBER 2022



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VOLUME 52 - ISSUE 3

SEPTEMBER - OCTOBER 2022

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ON THE COVER

Thanksgiving Food Drive
Donation from Pegasus
Pup Group



TREASURER/INTERIM EDITOR'S MESSAGE

At our 50th Anniversary Dinner I was inducted into Mama's family as Mama's Canadian Yes Man, and now I see why. Due to some technical issues here I am back as Interim Editor for this issue of Phalia.

It has been a quiet summer but we did partner with Flash in July for their Christmas in July Flash gives back Bingo which raised \$1,100.00 as well as toys for Teresa Group. A big thank you goes out to Morgan James and Flash for including Spearhead in this event.

In September we had our first of hopefully regular Saturday Meet and Greet Brunch at the Rooftop at Frans on Carlton Street. It was a fun time and if you missed it our next Meet and Greet Brunch is this Saturday October 22nd at Cherie Bistro on Church Street (see page 12). If you plan on attending please contact John Thompson.

Also, in September Spearhead was asked to co-host at Club 717 Daddy Next Door Durham edition men's night. I was not able to attend but heard it was a fun successful night.

Our annual Thanksgiving Food Drive was once again very successful, and I want to thank everyone that participated. See John's article on page 8.

As your Interim Nominations Chair I want to thank all those Members that submitted their Board and Committee position Nominations. I will be contacting all members that were nominated by email to confirm if they want to run for the positions nominated for, within the next week. Once I have all confirmations I will then plan the online voting for any positions that require a vote. If you have any questions on the procedure please don't hesitate to contact me.

Finally I still have both Spearhead Logo and I AM LEATHER Logo face masks for sale now reduced to \$5.00 each. In addition we still have some 50 Anniversary items for sale at reduced prices, Commemorative Book, Collectable Coin at \$5 each and 50th anniversary pin and I AM LEATHER pins now \$1.50 each. Contact me if you wish to purchase any of these items.

See you out and about.

Ron Gullis
Treasurer, Phalia Interim Editor,
Interim Nominations and Elections Chair
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Note to the Readers...

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Note all members with valid email address will receive electronic copy.

You can also send all your articles, comments and feedback to publications@spearheadtoronto.com

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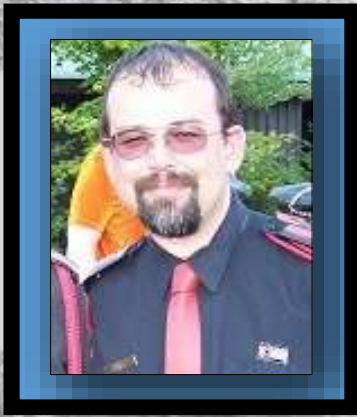
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Phalia, is the official newsletter of SPEARHEAD TORONTO LEATHER/DENIM SOCIAL CLUB INC. It is designed to reflect the opinions of its members and fellow clubs/affiliations. Original articles and artwork are welcome. Such submissions will be published at the discretion of the Publications Committee, which also reserves the right to edit all material to conform to space available. To submit material or to make advertising enquiries, contact the Publications Director or any Spearhead Board Member.

Nov-Dec 2022 Issue Deadline for submissions - November 30, 2022

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473 Church Street, Suite 231, Toronto, Ontario M4Y 2C5.
Check our website at www.spearheadtoronto.com





PRESIDENT'S MESSAGE

HELLO FELLOW BROTHERS AND SISTERS

First of all I would like to thank everyone for their cards and condolences on the passing of my mother last mother it makes me proud to be a member of Spearhead.

I hope everyone enjoyed their summer and is enjoying the fall weather so far. It had been a quiet summer with not much happening except a Christmas in July toy event hosted by Flash and Morgan James.

In September we had a meet and greet brunch at the top of Fran's restaurant on College Street and the size is large enough to put on the list for our Anniversary dinner in March. We have another meet and greet brunch on Saturday October 22 from 11-1 at Cherie Bistro on Church and we are hoping to see a few more members out to it.

Also in September Club 717 in Oshawa asked us to co-host their men's night Daddy Next Door Durham addition and I am happy to say Spearhead raised almost \$800 for our coffers. Thank you to all the members that came out to it.

Club 717 has again asked us to co-host the next men's night on Saturday November 19 and that night we will be collecting toys and raising money for our Toys for Tots campaign. I am in the midst of collecting raffle prizes for that night and if anyone has anything they would like to donate please contact me.

Work on updating our constitution and bylaws is progressing and I hope to have a update on it at our AGM. I am hoping to have the AGM either November 5 or the 12th. It will be held at Woody's starting at 1:30.

Until then stay safe and I hope to see a few of you at Cherie Bistro on October 22.

In Brotherhood
Robert Jeyes
President





VICE-PRESIDENT'S MESSAGE

TO THE SPEARHEAD MEMBERSHIP

It certainly has been a long ride. 2 years on a committee as the Vice Presidents elected member organizing card games, wrapping packages to sticking playing cards randomly on coroplast boards, counting money, blowing up balloons and attending every event.

o The Director of Operations arranging two Runs which never ended up happening but were a blast in the planning and eventually became integral parts of the 50th Anniversary.

Then stepping up to replace the Vice President Rob Jeyes when he became the President. 10 Food Drives, 5 Toys for Tots, 4 Boat Cruises, 4 Paint yer Burger, 4 Anniversary Dinners, Toys4Tots pub crawl, Leather & Lace, A Cavalcade of Stars and a Spectacular 50th Anniversary Celebration. Thanks to all the many volunteers that made it happen.

So many events... so many volunteers ... so many cans of food ... so many toys.... So Many Drag Queens and so many years ... bringing us too today.

I have made the hard decision to step down from the title of Vice President, Director of public relations and from the board feeling that 9 years on the Board and 2 years as a committee member is my time.

I look forward to seeing the new and fresh ideas a new Vice President will bring to the Spearhead Brothers and maybe some new and interesting twists on the Food Drives and Toys Drives. I look forward to seeing how Christmas in July will grow and whether Leather and Lace or the meet & greets will be continued in the future. It certainly has been a pleasure getting to know a lot of new people, the camaraderie and working with new groups, bars and charities of choice.

I wish the new Board of Directors and their committees all the best in the future. Scott and Myself both look forward to participating in as many events as we can.

Together we can and have made a difference!

John Thompson
Vice President
Director of Public Relations

Be kind to your body – Be Kind to your mind

Find moments of Stillness – Share your Love!



THANKSGIVING FOOD DRIVE 2022

What a great weekend of fundraising and people watching, it certainly has been a busy one. I would like to thank the many organizations and people that made this Thanksgiving Food Drive a Success.

The Black Eagle, the Black Eagle Kennel Klub (**BEKK**), **Paul Ciantar** for their "Puppies Feeding People" version IV, the "Puppy Pound" a.k.a. **P.A.L.S. Pup Jak, Pup Bello** and all the pups for their donations throughout the weekend.

Woody's, **Dean Odirico** and his staff for hosting and donating a ton of food. **Pegasus**, **Christopher Hudspeth** and **Simon J** for hosting us all weekend and allowing the collection of food and donations.

The many volunteers that kept us aware and awake. **Ron G, Kevin L, Charles M, Chris S (Rockey), Scott L, Ross S, Randy B** and **Robert S** and all the visitors that came to visit over the weekend. It certainly was nice to see some long overdue faces and smiles.

Thank you so much on behalf of Spearhead L.D.S.C and Toronto PWA Essential Food Market for allowing our group to do our annual food drive for those less fortunate. Together we raised over \$1200 to purchase fresh milk, eggs, and bread. We also collected over 200 lbs. of essential items and nonperishable goods for the Thanksgiving Weekend.

May all the good things of life be yours, not only at Thanksgiving but throughout the coming year.

John Thompson

HUNGER!!!
THIS THANKSGIVING LET'S MAKE A DIFFERENCE - JOIN
SPEARHEAD L.D.S.C. (Toronto) INC
To Help Stock the Shelves of PWA's Food Programs

PUDDLES FEEDING PEOPLE IV
THURSDAY SEPTEMBER 22, 2022
THE BLACK EAGLE 8:00PM - 11:00PM

SATURDAY OCTOBER 1
WOODYS 3:00PM - 6:00PM PEGASUS 3:00PM - 8:00PM

SUNDAY OCTOBER 2
PEGASUS 1:00PM - 5:00PM

Join Spearhead for a Afternoon Social and Drop off a non-perishable food items, personal care items, or pet supplies for the PWA Food Programs

Spearhead's SOUP

THE BLACK EAGLE
PEGASUS ON CHURCH





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BOOTBLACKING

By Ruslana Pup Rockey

Hello everyone. My name is Ruslana. I am also into Bootblacking. I have been doing it for about a few years now. I want to give you a brief breakdown on how I do bootblacking. So let's get started.

1. The first thing you want to do is you want to remove the laces from the boots. Then I use a drop of hand sanitizer on a clean cloth and run the laces through the cloth. Once you have done that you can put the laces aside.
2. You can now start cleaning the boots. Make sure you have a shoe soap brush, as well as the soap. I use saddle soap which cleans the boots well. Here is a list of the basic supplies you will need.
 - Soap brush and soap (I use saddle soap)
 - Polish brush and one for grease boots
 - A buffing cloth
 - Spray bottle
 - I like to use a nylon sock for the final shine
 - Toothbrush for the small cracks
3. You can now start cleaning the boots. You do one boot at a time to let the one dry while you clean the other boot. I then like to wait a couple of minutes before you start to apply the polish. Make sure the boots are dry.
4. Once the boots are dry you are ready to apply the polish. I like to use two fingers to apply the polish onto the boots. Make sure you apply an even coat onto the boots and make sure there are no clumps of polish on the boots. Once you have done one boot, you move onto the next boot while the polish has time to set on the other boot.
5. Once both of the boots have an even polish on them and have had time to set you can use your polish brush. I like to lightly spray water on the brush, it seems to put a better shine on the boots.
6. Once you have done both boots, I like to apply a second coat which is called parade gloss polish. I apply it on the tip of the boots, then I let it dry again for a couple of minutes. Once dry I then I use the nylon sock, I also put a couple of drops of water on the tip of the boots, which really brings the shine on the boots.
7. Once both of the boots are all shined up. You can start putting the laces back on. I forgot to mention that some people have different style of laces, you have your standard laces then you have what's called the ladder style. It took me a while to do that style but once you learn it. It's pretty easy to do.
8. Finally, there are some shoes like grease boots which are about the same, just you only use special grease for boots. There are also some people who have suede boots. I don't recommend doing them when you're at an event. Suede boots take a while to dry as well they are hard to clean too.

So as I come to the end of what I have learned doing bootblacking. People do tip me and I always donate my tips to a local charity.

So I have come to the end of my bootblacking story. Thank you for reading my story.

Yours Truly: Ruslana Pup Rockey



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11 AM - 1 PM

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THE CONFERENCE

a Story of Fiction by Charles MacPhee

Sometimes being tech support for a three-day conference can be good and other times they are a total pain in the ass. The upside, the hotel room and for the final dinner for the conference was covered by the company but sometimes it was hard to find anything to do at night. After a frustrating day where they suddenly found out that the video presentation they hoped to show would not work on a different laptop and complained to us about it even though both machines were their property I decided that I needed a night out desperately.

First, where to go? That was easy, a fast on-line search and I found a club a short cab ride away from the hotel. In a way, I dressed not to impress but to intimidate. Leather shorts under my chaps, a tight T-shirt with a PSA on it and my black biker jacket. The final touch was my gloves, tall engineer boots and a leather wedge. Not sure what the other guests in the elevator thought of how I was dressed but I was not in the mood for idle chit chat.

Outside the hotel, I flagged a cab and headed to the club. When I got there I found no line up and headed inside. The cover was minimal and I grabbed a cider from the bar



before sitting at a table near the dance floor just in case the mood hit me. The music was good and as the place got warmer, I took off my jacket. I decided to see if the DJ was taking requests and asked for a favourite song that would be great to dance to.

As the first notes of Radar Love started, I took to the dance floor and started to work out some of the day's stress. It felt good to relax and I was not surprised that one of the other chairs at my table was occupied. I did not mind since the place was filling fast and seating can come at a premium later. As I sat down I think he ready the test on my shirt and a bit of a grin formed. As I slowly worked on my can of cider, my table mate got up and headed quickly to the bar to grab himself another drink. He returned with his drink and a can of cider that he handed to me before asking, "Is the next mood, horny? I am willing to wait the 7 minutes."

Now as a pick up line, it was original the T-shirt. I thanked him for my drink

and I had to laugh a bit. He had read before adding, "Maybe." He may not



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have been one who hit the gym regularly but it showed that he was trying to take care of himself at least. As we continued to chat, I found that he was local and I was the visitor to the city. I was halfway to inviting him to the hotel for the night when he announced that he had to call it a night since he was working an early shift.

I gave him my number and told him that I had tomorrow afternoon free and if he was still interested to text me and we could see what we could get up to. After he left, I slowly finished the cider and headed back to the hotel to plan for the final official bit of the conference.

The final presentation went smoothly and I was soon back in my suite showering and thinking about what gear to wear. On one side of the bed I had laid out my leathers that I planned to wear for the concluding dinner. I thought about the shorts and chaps again but decided that my black PVC track suit that I was accustomed to lounging in was a better choice. Then again, the pants also had the bonus feature of a full access zip.

Right on schedule, my phone registered a text that he was free and interested and would be at the hotel in about 10 minutes. Plenty of time to slip into the track suit and meet him in the lobby. I replied that I would see him downstairs and we could go for a coffee first. Luckily there was a Starbucks attached to the hotel so that was the fast and he suggest a park a block away where we could the coffee in peace. I could see that he was eyeing the tracksuit and he had to ask where I had gotten it. I then gave him the website where I had ordered it from and he asked to take a photo so that he could match it against the site. I did not mind as long as he sent me a copy of the shot. With the photo taken and our coffees finished we headed back to the hotel room.

Once back in the room I grabbed some glasses and pulled out the small bottle of scotch that I had for the conference. Far cheaper than the bar downstairs. As I poured a couple of shots and added a bit of ice to mine, he pulled up the photo on his phone and sent me the image. Before he reached for his glass he asked, "Don't you ever smile?"

I sat on the room's couch before I replied. "Why do you ask?" and took a sip of my drink. I pulled out my phone and had a look at the photo he had taken. Sure enough that was not a smile but not a scowl that most of photos have. Too much going on in the mind that the smile I attempted faded far faster than I knew.

After a sip from his glass he looked at me and grinned. "I know how to put a smile on your face that should last the night." before I could ask how, he had set his drink down and stepped into the room's bathroom. I quietly waited as he used the facilities. I heard a flush and he stepped out of the bathroom and knelt on the carpeting before crawling toward me.

Dressed in a white jock strap and a leather vest to cover his bare chest he pushed one of the large bath towels in front of him till he was nosing my knees apart. With his knees bumping into the couch he arranged the towel as a

pad for his knees and slowly started to lick the shiny PVC on each thigh working his way to what he consider the main prize in my growing bulge. I tried once to pull the zip fully down but he swatted my hand away. This was going to happen according to his plan, not mine. He did allow me to unzip the jacket since the jacket captures the heat better than I hoped.

When he was ready, he motioned for me to lift up so that he could undo the zip just enough that my cock and balls were accessible. Instead of fishing out my hardening cock from the left pant leg, he planted hit nose by my balls and inhaled deeply. I guess the mixture of sweat, the steel of my cock ring and the fresh pheromones was better than poppers to him. I shifted slightly and my cock slid into the open giving him exactly what he wanted.

I half expected him to swallow my entire cock in one shot but he proved me wrong again. With long and slow licks he worked on my balls then the shaft of my dick before returning to my balls but not the head, I wondered why not. As I started to ooze precum I was able to catch the first drop on the tip of my finger and fed it to him as he switched between my balls and the shaft.

That drop was the sign he was looking for as he changed his pattern to include the head with is coating of precum. In a way that was what he was after. Stimulating it production, massaging it up the shaft and enjoying its sweetness as he worshipped my tool. I was getting close and wanted to jerk a load out but I got the impression that he wanted to cause it to happen. As my leg started to spasm and press into his shoulders he swallowed me whole till I was ready to blow.

The first shot landed on my shoulder and started to run down the jacket followed by several more. My heart was racing and the orgasmic rush was intense. As I came back to earth I looked down and saw that as he was worshipping me, he had also been jerking off from the load that I saw on the towel. Using a clean section of the towel, he wiped my load off the jacket before giving me a long smouldering kiss.

I told him that he was welcome to stay with me in my apartment the next time he was in my town which he said he would think about before adding, "As long as you smile and wear last nights leathers, I might even let you fuck me then."

Now there is a deal that I can smile about.



PICTURES FROM THE ARCHIVES

SPEARHEAD IS KNOWN FOR ITS 2 ANNUAL FOOD DRIVES, IN THE SPRING FOR EASTER AND IN THE FALL FOR THANKSGIVING. IN THIS ISSUE WE TAKE A LOOK BACK AT PICTURES FROM THE ARCHIVES OF PAST THANKSGIVING FOOD DRIVES.



THANKSGIVING FOOD DRIVE 2014



THANKSGIVING FOOD DRIVE 2015

PICTURES FROM THE ARCHIVES (CON'T)



THANKSGIVING FOOD DRIVE 2016



THANKSGIVING FOOD DRIVE 2019



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RECIPE CORNER

CHOWDER

CLAM CHOWDER

Serves 6

INGREDIENTS

- * 1 quart shucked clams (1L)
- * 1/4 cup cubed salt pork (50ml)
- * 1 cup onion, diced (250ml)
- * 4 cups raw potatoes, diced (1L)
- * 2 cups boiling water (500ml)
- * 2 cups milk, heated (500ml)
- * 1 cup light cream, heated (250ml)
- * 1 tsp salt (5ml)
- * pepper freshly ground

DIRECTIONS

1. If using fresh clams, shuck and reserve clams and liquid.
2. Fry the salt pork until crisp.
3. Sauté the onion in rendered fat. Place in large saucepan.
4. Combine potatoes with onion and pork.
5. Cover with boiling water
6. Add clams and liquid.
7. Bring to a boil and simmer until potatoes are tender.
8. Add milk, cream, salt and pepper and simmer for 10 minutes. **DO NOT BOIL**

CHOWDER

LOBSTER CHOWDER

Serves 8

INGREDIENTS

- * 1 large onion, chopped
- * 4 tbsp butter (60ml)
- * 4 large potatoes, peeled and diced
- * 2 cups hot water (500ml)
- * 3 cups lobster meat, cut in chunks (750ml)
- * 4 tbsp butter (60ml)
- * 1 tsp salt (5ml)
- * 1/2 tsp pepper (2ml)
- * 1/4 tsp thyme (1ml)
- * 2 tbsp parsley, freshly chopped (30ml)
- * 2 cups light cream, heated (500ml)
- * 2 cups milk, heated (500ml)

DIRECTIONS

1. In a deep skillet melt the butter and sauté onion until tender.
2. Add potatoes, water, salt, pepper, thyme and parsley, bring to a boil.
3. Reduce the heat and simmer for approximately 15 minutes until potatoes are tender.
4. Sauté lobster meat in additional butter and add to potato mixture.
5. Carefully add heated milk and cream.
6. Re-heat but do not boil.

CHOWDER

FISH CHOWDER

INGREDIENTS

- * 2 lbs haddock or cod fillets (1kg)
- * 1/2 lb salt pork, diced (125g)
- * 1 large onion, diced
- * 2 cups boiling water (500ml)
- * 1 tsp salt (5ml)
- * 1/4 tsp pepper (1ml)
- * 3 cups milk (750ml)
- * 1 cup cream (250ml)
- * 1 tbsp butter (15ml)
- * 1 tbsp green onion, chopped (15ml)

DIRECTIONS

1. Sauté pork until crisp, add onion and sauté for another few minutes.
2. Add boiling water and potatoes and cook until potatoes are tender.
3. Cut fish fillets into 2-3 inch pieces.
4. Add fish to potatoes and simmer until fish flakes, about 5-6 minutes.
5. Combine milk, cream and butter in a saucepan and heat to scald milk, Do Not Boil.
6. Slowly pour hot milk mixture into the potato and fish mixture. Stir carefully to combine.
7. Season with salt and pepper.
8. Pour into a soup terrine and garnish with green chopped onion.

NOTE: Served with thick home made bread or tea biscuits it makes a meal

CHOWDER

CORN CHOWDER

SERVES 6

INGREDIENTS

- * 2 cups raw potatoes, diced (500ml)
- * 1/2 cup onion, chopped (125ml)
- * 4 tbsp butter (60ml)
- * 2 cups boiling water (500ml)
- * 3 cups creamed corn (750ml)
- * 3 cups milk, heated (750ml)
- * 1 tsp salt (5ml)
- * 1 tsp black pepper (5ml)
- * 1 tsp thyme (5ml)
- * 1 tbsp fresh parsley, chopped (15ml)

DIRECTIONS

1. Peel and dice potatoes, place in cold water until needed.
2. Sauté chopped onion until tender.
3. Drain potatoes and toss into onion mixture.
4. Add boiling water, salt, pepper and thyme.
5. Simmer until potatoes are tender.
6. Add corn and milk.
7. Simmer for 15 minutes. DO NOT BOIL
8. Add chopped parsley and taste to adjust seasoning if required.

SEAFOOD

CODFISH AU GRATIN

SERVES 6

INGREDIENTS

- * 2 lbs cooked cod fillets (1kg)
- * 4 tbsp butter (60ml)
- * 4 tbsp flour (60ml)
- * 2 cups milk, heated (500ml)
- * 1/2 tsp salt (2ml)
- * 1/4 tsp pepper (1ml)
- * 1/2 tsp dill weed (2ml)
- * 1 cup cheddar cheese, grated (250ml)

DIRECTIONS

1. Flake fish.
2. Make a white sauce by cooking flour and fat together for 1 minute over medium heat.
3. Add milk, salt, pepper, and dill weed.
4. Bring to a boil and cook for 1-2 minutes or until mixture thickens. Remove from heat.
5. Arrange flaked fish in a buttered baking dish.
6. Cover with cream sauce and top with grated cheese.
7. Bake in a 350°F (180°C) oven for 20-25 minutes.

NOTE: Serve accompanied by vegetables or a green salad

SEAFOOD

BAKED STUFFED COD

SERVES 6

INGREDIENTS

- * 4 lb whole fresh cod (2kg)
- * 2 cups fresh bread crumbs (500ml)
- * 1 medium onion, finely chopped
- * 1/2 cup chopped celery (125ml)
- * 1 tsp thyme (5ml)
- * 1/2 tsp salt (2ml)
- * 1 tsp black pepper (5ml)
- * 1/4 cup melted butter (50ml)

DIRECTIONS

1. Clean fish, wash and sponge dry
2. In a bowl combine bread crumbs, onion, celery, thyme, salt and pepper. Add melted butter and mix well.
3. Stuff fish with bread dressing.
4. Fasten the opening with toothpicks or skewers.
5. Place fish on large buttered baking pan. Brush with additional melted butter.
6. Bake in a 425°F (220°C) oven for approximately 25-30 minutes or until fish flakes with a fork.

NOTE: Boiled new potatoes and fresh peas accompany stuffed cod well

FLASH MEMBERS CLUB 2.0 PRESENTS LEVEL II - M4M



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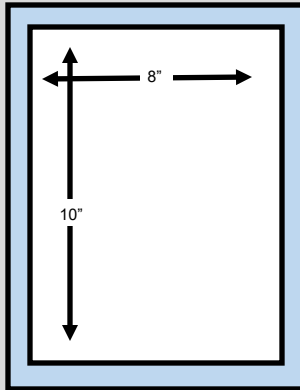
THE FUNNY SIDE OF LIFE

A LITTLE HUMOR TO LIGHTEN UP THE DAY



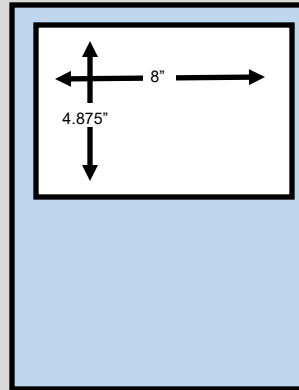
Addvertise In Phalia Newsletter

FULL PAGE
8" x 10"



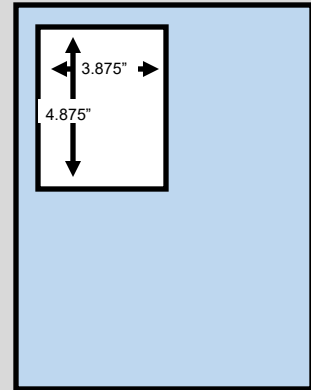
\$170.00

HALF PAGE
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PHALIA advertising rates are for a total of SIX consecutive issues

MESSAGE FROM THE WEBMASTER

Greetings all.

One thing about the last 24 months is that with most of the universe in a holding pattern we all have not been going anywhere to far away. That has not stopped the world wide web from changing.

A lot of the links that we do have on the website have changed and I can't spend days researching new links so that out links page is up to date. As such, I need your help. If you know of an organization, bar or restaurant or resource that we should be using. Send it to me so that I can rebuild that page of the site.

I also am taking suggestions on how to refresh the entire site so that we can remain a strong and relevant club going forward.

Your man who know the codes for the 37 shades of grey.

Charles Macphee
Spearhead Webmaster



STEAMWORKS BATHS

Join us for these monthly events

