



HUB CITY OPTIMIST CLUB



Founded in 1991

www.hubcityoptimistclub.com

THE GOODS



Sutherland School Grade 8 Grad BBQ

Thank you to all the volunteers that came out! The BBQ was extremely appreciated and a great success!

CONGRATULATIONS TO THE 2016-2017 Executive!

HUB CITY OPTIMIST CLUB EXECUTIVE

	<u>2015-2016</u>	<u>2016-2017</u>
PRESIDENT:	Brent Card	Brent Card
PAST PRESIDENT:	Dave Kossick	Brent Card
PRESIDENT – ELECT:		Jasmine Card
VICE PRESIDENTS:	Phil Haughn and James Dyke	Dave Kossick and James Dyke
DIRECTORS: TWO YEARS:	Shelley Mc Lellan and Felicia Shule	Bea Markowsky and Jessica Nunes
ONE YEAR:	Jasmine Card and Janice Pryor	Shelley Mc Lellan and Felicia Shule
SECRETARY:	Kryssy Babich	Kryssy Babich
TREASURER:	Cheryl Card	Cheryl Card

MEETINGS:

Starts at 6:30 pm. (We will order dinner first, start the meeting then break to eat when food arrives)

Monday, June 13 Venice House on Central Ave. *Large meeting room*

Monday, June 27 Venice House on Central Ave. *Large meeting room, **LAST MEETING UNTIL SEPTEMBER***

BINGO: **Coordinator: Bonnie W.**

June: Saturday, June 4 (6-12 and 12-3 am)

EVENTS AND ACTIVITIES FOR 2016

2016: NOW Meeting

25th Anniversary of Hub City Optimist Club – Felicia S.

Canada Day: July 1 (tentative)

Cruise Weekend: August (tentative)

4th Quarter AMSNW Convention: August 18, 19 and 20 (Medicine Hat, AB)

1st Quarter Board Meeting (Moose Jaw): October

Ladies Autumn Gala: October 15 – Cheryl C.

Midtown Plaza set-up (decorating): November

Santa Parade (CSV): November – Phil H.

Sutherland School Holiday Lunch: December

Secret Santa: December

Midtown Plaza take-down (decorations): December

COMMITTEES

Social Committee - **Chairperson, Co-chair, Committee**

Food service (order and pick-up) - **Chairperson, Co-chair, Committee**

Bingo - Chairperson Bonnie W.

NOW Meeting - **Chairperson, Co-chair, Committee**

25th Anniversary of Hub City Optimist Club - Chairperson Felicia S., **Co-chair, Committee**

Sutherland School Grade 8 Grad: May - Chairperson Dave K.

Canada Day: July 1 (tentative) - **Chairperson, Co-chair, Committee**

Cruise Weekend: August (tentative) - **Chairperson, Co-chair, Committee**

Ladies Autumn Gala: October 15, 2016 - Chairperson Cheryl C., Co-chair Stephanie C., Committee: Brent C., Ellen G., Felicia S., Kryssy B., Shelley M., Shayne A., Jim D., Gaylene B. (ROC) and Brent D. (ROC)

Midtown Plaza set-up and take-down (decorating): November - **Chairperson, Co-chair, Committee**

Santa Parade (CSV): November - Chairperson Phil H., **Co-chair, Committee**

Sutherland School Holiday Lunch: December - **Chairperson, Co-chair, Committee**

Secret Santa: December - **Chairperson, Co-chair, Committee**

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THE GOODIES

Sweet and Spicy Pork

Preparation time: **10 minutes**
Marinade Time: **4 to 6 hours**
Cooking time: **15 to 20 minutes**
Serves: **6**

For the Marinade

235ml lime juice
235ml pineapple juice
235ml chili oil
2½ tbsp ground cumin
2 tbsp fish sauce
1 tbsp hot chili oil
1 tbsp crushed garlic
1 tbsp ginger, finely chopped
1 tsp salt
1 tsp granulated sugar
½ tsp freshly ground black pepper

2 pork tenderloins, about 450g each, trimmed of excess fat and silver skin

Method

1. In a small bowl combine the marinade ingredients.
2. Place the tenderloins in a large, re-sealable plastic bag set inside a shallow dish. Pour the marinade over the pork, press the air out of the bag and seal tightly. Refrigerate for 4 to 6 hours, turning the bag occasionally.
3. Let the tenderloins stand at room temperature for 20 to 30 minutes before grilling. Remove the tenderloins from the bag and discard the marinade. Grill over direct medium heat (350°F to 450°F) until the meat is barely pink in the centre and the internal temperature reaches 150°F, 15 to 20 minutes, keeping the grill lid closed as much as possible. Remove from the grill and let rest for 3 to 5 minutes before carving crosswise into thick slices. Serve warm.

Promise Yourself

*To be so strong
that nothing can disturb your peace of mind.*

*To talk health, happiness and prosperity
to every person you meet.*

*To make all your friends
feel that there is something in them.*

*To look at the sunny side of everything
and make your optimism come true.*

*To think only of the best, to work only for the best,
and to expect only the best.*

*To be just as enthusiastic about the success of others
as you are about your own.*

*To forget the mistakes of the past and press on
to the greater achievements of the future.*

*To wear a cheerful countenance at all times
and give every living creature you meet a smile.*

*To give so much time to the improvement of yourself
that you have no time to criticize others.*

*To be too large for worry, too noble for anger, too strong
for fear, and too happy to permit the presence of trouble.*