



HUB CITY OPTIMIST CLUB

Founded in 1991

www.hubcityoptimistclub.com

Facebook: Hub City Optimist Club of Saskatoon Inc.

Instagram: @hcosaskatoon



STEAK NIGHT: Friday, March 16 – Dave K., Brent C.

Mulberry's Bakery, Cafe and Pub (Cocktails 6:00 PM, Dinner 7:00 PM)

We're having a baking auction. Cakes, cupcakes, pies, cookies, squares. We need baking! Please bring some to steak night, or if you can't go but want to contribute call Brent.

Door prizes are needed! Contact Dave K. about your prize donation.

Need tickets? Contact Brent C.

Credit for dues: volunteer 4; prizes 3/prize and or baking (dbl at 5 prizes); tickets 3/book, dbl at 5 books.

GENERAL MEETING: Venice House on Central Avenue, Large meeting room.

Start: 6:30 PM. We will order dinner first then start the meeting.

Monday, March 12 – General meeting. "Shack" from ROCK 102 will talk about Care and Share and the 50-50 at Cruise (last year and this year).

Monday, April 9 – Plarn workshop by Stephanie C.

Credits for Dues: Members: 3 credits, Guests: 3 credits to the member that brings them.

BINGO: Coordinator: Bonnie W. (Contact Bonnie or Brent to work a bingo)

Starting March our bingos will be on the new license. Stay tuned for dates.

Credits for Dues: Member working bingo will get 9 credits (8 hr. Bingo + ½ before and ½ hr. after bingo)

EVENTS AND ACTIVITIES FOR 2018

Steak Night: Friday, March 16 – Dave K.

Respect for Law Poster Contest: April – Stephanie C.

Oratorical Contest: May – Brent C.

Sutherland School Grade 8 Grad: May – Dave K.

3rd Quarter Board Meeting: May 11 and 12 (Great Falls, MT) – Jasmine C.

Canada Day: Sunday, July 1

4th Quarter AMS&NW Convention: August 9, 10 and 11 (Prince Albert, SK) – Jasmine C.

Cruise Weekend: Sunday, August 26

Steak Night – September

1st Quarter Board Meeting (Location TBA): October

Ladies Autumn Gala: Saturday, October 13 – Stephanie C.

Midtown Plaza set-up (decorations): November

Santa Parade (CSV): November

Sutherland School Holiday Lunch: December

Secret Santa: December

Midtown Plaza take-down (decorations): December

COMMITTEES

Social Committee: Chairperson Stephanie C., Bea M., Shelley M., and Brent C.

Food Service (order and pick-up): Chairperson Dave K.

Bingo: Chairperson Bonnie W., Co-chair Brent C.

Steak Night: Chairperson Dave K., Co-chair Brent C.

NOW Meeting: Chairperson Brent C.

Zone Meeting: Chairperson Brent C.

Sutherland School Grade 8 Grad: Chairperson Dave K.

Canada Day: Chairperson Brent C.

Cruise Weekend: Chairperson Dave K.

Respect For Law Poster Contest: Chairperson Stephanie C., Co-chair Cheryl C.

Midtown Plaza set-up and take-down (decorating): Chairperson Brent C.

Santa Parade (CSV): Chairperson Phil H.

Sutherland School Holiday Lunch: Chairperson Dave K.

Secret Santa: Chairperson Jasmine C., Co-chair Brent C.

Gala: Chairperson Stephanie C., Co-chair Cheryl C., Ellen G., Kryssy B., Shelley M., Brent C., Jasmine C., James D., Shayne A., Bea M., Brent D. and Gaylene F.

Meeting Coordinator: Chairperson Cheryl C.

Credits for Dues Program: Chairperson Cheryl C.

Goods and Goodies: Chairperson Cheryl C.

Scrapbook: Chairperson Kryssy B.

EXECUTIVE:

2017-2018

PRESIDENT:	Jasmine Card
PAST PRESIDENT:	Brent Card
PRESIDENT – ELECT:	_____
VICE PRESIDENTS:	David Kossick and Stephanie Card
DIRECTORS: TWO YEARS:	Kryssy Babich and Ray Preston
ONE YEAR:	Bea Markowsky and Jessica Nunes
SECRETARY/TREASURER:	Brent Card

GOVERNOR STU'S PIN:



GOODIE FOR GOODIES:

Spring Vegetable Pie

1 ½ tbsp olive oil	1 medium carrot, cut length
1 c chopped cauliflower	3 scallions, minced
½ c thawed frozen peas	2 tbsp minced fresh parsley
4 eggs beaten	2 tbsp low fat milk
4 oz crumbled feta cheese	¼ tsp dried thyme
Pepper, to taste	½ c fresh bread crumbs

Preheat oven 375°F. Heat oil plus 3 tbsp water in large skillet. Add the carrots and cauliflower and sauté, covered, over moderate heat. Lift the lid and stir occasionally until crisp tender. Stir in the scallions and sauté for another minute, just until slightly limp. Stir in peas and parsley and remove from heat. In mixing bowl, combine beaten eggs with the milk, feta and thyme. Stir in the skillet mixture and add a little pepper. Oil a 10 in. tart pan. Line the bottom with half the crumbs and pour the vegetable mixture in. Top with the remaining crumbs. Bake for 20 to 25 minutes, or until set and top is golden. Let stand for 10 min before cutting.

GIGGLE FOR THE DAY:

Letting the cat out of the bag is a whole lot easier than putting it back in.

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.**