



HUB CITY OPTIMIST CLUB

Founded in 1991

www.hubcityoptimistclub.com

Facebook: [Hub City Optimist Club of Saskatoon Inc.](#)

Instagram: [@hcosaskatoon](#)



Sutherland School Grade 8 Grad: Thursday, June 6 – Phil H.

Thank you everyone that came out!

We have some happy fed kids.

Canada Day: Monday, July 1 – Brent C.

WOW what a day! Thank you everyone that came out to one of our biggest events!

We had a great spot, right beside the beer gardens. We served pancake breakfast in the morning, then burgers and hot dogs in the afternoon and evening.

Unfortunately, we were unable to sell 50-50s as we were a little light on volunteers.

Cruise weekend: Sunday, August 18 – Brent C.

We will be selling 50-50s.

Anyone wanting to come out, contact Brent C.

4th Quarter Board Meeting: August 15-17 – President James

Held in Great Falls, Montana.

Early bird registration is before July 15.

Interested in going? Contact President James.

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

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

Next meeting: Monday, September 9

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

Saturday, July 6: 6PM-2AM

Saturday, July 27: 6PM-2AM

Saturday, August 10: 6PM-2AM

Saturday, August 17: 6PM-2AM

Saturday, September 14: 6PM-2AM

Saturday, September 21: 6PM-2AM

Saturday, October 12: 6PM-2AM

Saturday, October 26: 6PM-2AM

EVENTS AND ACTIVITIES FOR 2019/20

4th Quarter AMS&NW Convention: August 15-17 in Great Falls, MT – President James

Cruise Weekend: Sunday, August 18 (*50-50 sales*)

Steak Night: September?

1st Quarter Board Meeting: October 25-26 in Billings, MT – President Elect Stephanie C.

Saskatoon Fire Fighters Ladies Gala: Saturday, November 2, 2019 – Stephanie C.

Santa Parade (CSV): November

Midtown Plaza set-up (decorating): TBA

Secret Santa: December

Sutherland School Holiday Lunch: December – Dave K.

Midtown Plaza take-down (decorations): TBA

2nd Quarter Board Meeting: Feb. 7-8, 2020 in Moose Jaw, SK – President Elect Stephanie C.

3rd Quarter Board Meeting: May 1-2, 2020 in Helena, MT – President Elect Stephanie C.

COMMITTEES

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

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

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

Blades 50-50 sales: Chairperson Brent C., Co-chair President James

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

NOW Meeting: Chairperson Brent C.

Zone Meeting: Chairperson Brent C.

Sutherland School: Chairperson Dave K.

Canada Day: Chairperson Brent C.

Cruise Weekend: Chairperson Dave K.

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

Santa Parade (CSV): Chairperson Phil H.

Secret Santa: Chairperson President James

Gala: Chairperson Stephanie C., Co-chair Cheryl C., Ellen G., Kryssy B., Brent C., Jasmine C., President James, Shayne A., Bea M., Tori R., 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.

<u>EXECUTIVE:</u>	<u>2018-2019</u>	<u>2019-2020</u>
PRESIDENT:	James Dyke	Stephanie Card
PAST PRESIDENT:	Jasmine Card	James Dyke
PRESIDENT-ELECT:	Stephanie Card	James Dyke
VICE PRESIDENTS:	Kryssy Babich Jasmine Card	Dave Kossick Kryssy Babich
DIRECTORS: TWO YEARS:	Phil Haughn Bea Markowsky	Ray Preston Jasmine Card
ONE YEAR:	Ray Preston and Cheryl Card	Phil Haughn Bea Markowsky
SECRETARY/TREASURER:	Brent Card	<i>appointed by President</i>

DA GOODIES

Spicy Lime Marinade

1 cup fresh lime juice	2 teaspoons dried oregano leaves
½ cup olive oil	2 teaspoons salt
2 tablespoons diced yellow onion	2 teaspoons ground black pepper
2 tablespoons chopped cilantro	1 teaspoon red pepper flakes
1 teaspoon fresh chopped garlic	

Combine all ingredients and whisk or shake until emulsified. Use as marinade for poultry, seafood or vegetables, marinating 30 minutes to 2 hours.

Grilled Potato & Onion Packages

⅔ cup olive oil
1 tablespoon Dijon mustard
2 tablespoons fresh thyme (or 1 tablespoon dried) -- chopped
1 teaspoon salt
1 teaspoon ground pepper
2 lbs white skinned potatoes peeled -- sliced 1/4" thick
2 large red onions, halved -- sliced 1/2" thick
PAM spray
Fresh thyme sprigs -- for garnish

Combine oil, mustard, thyme, salt and pepper in a large bowl. Whisk to blend well. (Can be prepared 6 hours ahead. Cover and let stand at room temperature.) Prepare barbecue (medium-high heat.) Add potatoes and onions to mustard and oil. Toss to coat. Set 1 long sheet of heavy duty aluminum foil (or 2 sheets of regular) on work surface. Spray foil with PAM. Place vegetables in center of foil. Pour remaining oil over. Cover with more foil; roll in top and bottoms of foil - then each end to make a package. Seal tightly. Place package on grill; cook approximately 25 minutes. Remove from grill, slit package top; fold back and garnish with thyme sprigs.

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.***