HUB CITY OPTIMIST CLUB



Founded in 1991

www.hubcityoptimistclub.com



Instagram: @hcosaskatoon





NEW HCO YEAR: President Stephanie

"As we start our 28th year, we can be proud of all we've done for the youth of Saskatchewan. I'm excited to be President for the 2019/20 HCO year as we continue to do all we can for the kids. Pat yourselves on the back and know you're making a difference".

7th ANNUAL SASKATOON FIRE FIGHTERS GALA: President Stephanie

Saturday, November 2 at Prairieland Park.

Volunteers needed from 4 pm – 10 pm (dress nice (no jeans)). Buffet supper provided. Contact James D.

Prizes needed (large and small). Bring prizes to October 21 meeting or contact Brent C.

Tickets available. Contact Ellen G.

This is our biggest fundraiser, ALL MEMBERS are needed!

BLADES 50-50 SALES: Brent C.

New season for the Blades and we have 2 fantastic dates to sell 50-50 tickets.

Teddy Bear toss: Sunday, December 15 (be there by 2:30 PM).

New Year's Day 2020: Wednesday, January 1 (be there by 12:30 PM).

These 2 dates are projected to be very busy, so we need as many sellers as possible. We get 25% of sales, so obviously we need people to sell tickets. Contact Brent C.

1st QUARTER BOARD MEETING: President Stephanie

October 25-26 in Billings, MT. Early bird cut-off is October 11. Contact President Stephanie.

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

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

Meeting: Monday, October 21. New executive will be sworn in and Optimist of the Year will be announced.

Next meeting: Monday, November 11.

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

Saturday, October 12: 6PM-2AM Saturday, October 26: 6PM-2AM

EVENTS AND ACTIVITIES FOR 2019

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

Saskatoon Fire Fighters Ladies Gala: Friday, November 2 – President Stephanie

Midtown Plaza set-up (decorating): TBA

Santa Claus Parade (CSV): Sunday, November 17 – Phil H.

Secret Santa: December

Sutherland School Holiday Lunch: December – Dave K. Blades 50-50 Sales: Sunday, December 15 – Brent C.

Midtown Plaza take-down (decorations): TBA

Blades 50-50 Sales: Wednesday, January 1 – Brent C.

2nd Quarter Board Meeting: February 7-8, 2020 in Moose Jaw, SK – President Stephanie

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

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 James D.

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 Brent C.

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

Santa Parade (CSV): Chairperson Phil H.

Secret Santa: Chairperson President Stephanie

Gala: Chairperson President Stephanie, Co-chair Cheryl C., Ellen G., Kryssy B., Brent C., Jasmine C., James D.,

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.

EXECUTIVE: 2019-2020

PRESIDENT: Stephanie Card
PAST PRESIDENT: James Dyke
PRESIDENT-ELECT: James Dyke

VICE PRESIDENTS:Dave KossickKryssy BabichDIRECTORS:TWO YEARS:Ray PrestonJasmine Card

ONE YEAR: Phil Haughn Bea Markowsky

SECRETARY/TREASURER: appointed by President

DA GOODIES

ORANGE OOZE CUPCAKES

FILLING

8 ounces cream cheese -- softened 1 egg ½ cup sugar Yellow and red food coloring 6 ounces chocolate chips

CUPCAKES

3 cups flour

2 cups sugar

½ cup cocoa

2 teaspoons baking soda

½ teaspoon salt

2 cups water

½ cup plus 2 tablespoons vegetable oil

2 tablespoons cider vinegar

2 teaspoons vanilla

Preparation time: 20 to 25 minutes; cooking time: 25 minutes; utensils: measuring cups and spoons, cupcake baking pans, paper cupcake liners, two small mixing bowls, electric mixer, mixing spoon, large mixing bowl, oven mitts.

Preheat oven to 350°F. Line cupcake baking pans with paper cupcake liners.

In small mixing bowl, use electric mixer to combine cream cheese, egg and sugar. Blend in 2 drops yellow food coloring and 1 drop red food coloring, adding more coloring if necessary to reach desired shade. Use mixing spoon to stir in chocolate chips; set filling aside.

In large mixing bowl, combine flour, sugar, cocoa, baking soda and salt; set aside.

In second small mixing bowl, combine water, vegetable oil, vinegar and vanilla. Add contents of small mixing bowl to large mixing bowl and stir with mixing spoon to combine.

Using mixing spoon or soup spoon, fill cupcake liners half full with cupcake batter, then place 1 teaspoon filling at center of each. As cupcake bakes, the batter will rise to surround the filling.

Wearing oven mitts, place cupcake pans in oven; bake approximately 25 minutes or until cupcakes test done. When done, wear oven mitts to remove pan from oven and turn off oven.

If desired, frost with orange icing--or just let the orange filling ooze out as a surprise.

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.