



HUB CITY OPTIMIST CLUB

Founded in 1991

www.hubcityoptimistclub.com

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

Instagram: [@hcosaskatoon](#)



7th ANNUAL SASKATOON FIRE FIGHTERS GALA: President Stephanie

November 2 at Prairieland Park.

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

Tickets available. Contact Ellen G.

This is our biggest fundraiser, ALL MEMBERS are needed!

SUTHERLAND SCHOOL HOLIDAY LUNCH: Tuesday, December 10 – Dave K.

Time: 11:00 AM – 2:00 PM

8-10 volunteers needed.

Contact Dave K.

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.

HCO MEETING: President Stephanie

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

Meeting: Monday, November 4. Due to Remembrance Day, meeting was moved up 1 week.

Next meeting: Monday, December 9.

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

Saturday, November 2: 6 PM – 2 AM

Saturday, November 16: 6 PM – 2 AM

Saturday, December 7: 6 PM – 2 AM

Saturday, December 28: 6 PM – 2 AM

Saturday, January 11: 6 PM – 2 AM

Saturday, January 25: 6 PM – 2 AM

Saturday, February 1: 6 PM – 2 AM

Saturday, February 29: 6 PM – 2 AM

EVENTS AND ACTIVITIES FOR 2019/2020

Saskatoon Fire Fighters Ladies Gala: Saturday, November 2 – President Stephanie
Santa Parade (CSV): Sunday, November 17 – Phil H.
Secret Santa: December
Blades 50-50 Sales: Sunday, December 15 – Brent C.
Sutherland School Holiday Lunch: Tuesday, December 10 – Dave K.
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 President Stephanie, 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 Kossick	Kryssy Babich
DIRECTORS: TWO YEARS:	Ray Preston	Jasmine Card
ONE YEAR:	Phil Haughn	Bea Markowsky
SECRETARY/TREASURER:	<i>appointed by President</i>	

DA GOODIES

Fall Harvest Spice Cake

- 1 Spice or carrot cake mix
- 1 cup water
- 3 eggs
- ⅓ cup vegetable oil
- ⅓ cup apple butter
- Maple buttercream frosting:
 - 4 tablespoons margarine; softened
 - ¼ cup maple syrup
 - 3 cups powdered sugar
- 2 cups walnuts; coarsely chopped
- ¼ cup chocolate chips
- ¼ cup almonds
- 2 tablespoons dried apricots; chopped
- 2 tablespoons dried cranberries; chopped
- 2 tablespoons raisins

1. Preheat oven to 375°F. Grease and flour two 9 inch round baking pans.
2. Combine cake mix, water, eggs, oil and apple butter in medium bowl. Beat on low speed of electric mixer until blended; beat at medium speed 2 minutes. Pour batter into prepared pans.
3. Bake 35 to 40 minutes until wooden toothpick inserted into center comes out clean. Let cool in pans on wire rack for 10 minutes. Remove to racks, cool completely.
4. Prepare Maple Butter cream frosting by beating margarine and maple syrup in a small bowl until blended. Gradually beat in powdered sugar until smooth.
5. Place 1 cake layer on serving plate; frost top with maple buttercream. Top with second layer; frost top and side of cake with frosting. Press walnuts into side of cake.
6. Pipe chocolate onto cake to form a tree trunk. Combine almonds, apricots, cranberries and raisins. Sprinkle on top of cake to form leaves.

**If dried cranberries are unavailable use additional chopped dried apricots and raisins.

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.***