

SASKATOON HUB CITY OPTIMIST

Founded in 1991

www.hubcityoptimistclub.com

WELCOMED at the last meeting our 5 newest members:
Carol Bedient, Cindy Harmsworth, Ray Preston, Janice Pyror and
Michelle Willick.

WELCOME two new members: Troy and Kim Casey.

Last General meeting was the elections. There were 21 people.

Thank you to Saskatoon Club. The 3 members present over-saw the
elections. They will hold the ballots for 31 days.

We are entering a new season with food services. Please check for
events. If you can lend a hand that would be awesome! If you want to
pop by and say HI that would be awesome too!



Goods And Goodies is going to have a make-over. What do you like
or don't like? What would you like to see?

I'd really love to hear from you!

cacard@shaw.ca

Events For April and May:

Show And Shine

Sunday, May 6th at Wal Mart Preston Crossing
10am to 4pm

Please contact Brent to help (if you haven't already).

Events Coming Soon:

Steak Night

Date and location TBD

Children's Festival

Sunday, June 6th from 9 am to noon.

UP COMING GENERAL MEETING:

Tuesday, April 24th at 6:30pm

NEW LOCATION:

Doc Hollandaise: #6-705 Central Ave.

Behind Pizza Hut on corner of Central Ave. & 108th Street

UP COMING EXECUTIVE MEETING:

TBA

GOODY FOR GOODIES

Rosemary Potato Wedges With Salsa

*Red Salsa

1 red bell pepper -- seed and chop
2 large tomatoes -- seed and chop
1/2 cup minced red onion
1/4 cup chopped cilantro
3 tablespoons fresh lime juice
2 cloves garlic -- minced
1/4 teaspoon salt

*Potatoes

20 ounces potatoes -- one per serving
1 tablespoon dried rosemary -- crumbled
1/2 teaspoon chili powder

Red Salsa: Toss all ingredients in bowl. Taste and adjust seasonings. Cover salsa and refrigerate until ready to serve.

Potatoes: Scrub Cut into quarters lengthwise. Spray potatoes with non-stick cooking spray or coat with olive oil. Mix rosemary and chili powder together. Rub potato wedges with seasonings.

Spray grill rack or wipe with cooking oil and place it on grid over ashen-hot coals. Works on a gas BBQ too, just make sure to coat the grill with oil so the potatoes don't stick. Grill potato wedges -- turning as necessary, until potatoes are crusty and cooked through.

Serve potatoes on individual plates, and pass salsa.

***Junk is something you've kept for years and throw it away
three weeks before you need it.***

COMMITEES

Food Services: *No chair person appointed yet.*

Steak Night: *David K (Chair)*

Bingo: *TBA (Chair), James D (History), Bonnie W (Coordinator), Ralph K*

Communications: *Gerald A (Chair), Gerry W, Cameron U*

Archiving: *Ralph K., Brent C.*

Visitations (to other clubs): *TBD*

Saskatoon Blades 50-50 Tickets: *James D and Brent C*

HCO BOARD

	<u>2010-2011</u>	<u>2011-2012</u>
PRESIDENT	Ralph Katzman	Ralph Katzman
PAST PRESIDENT	Brent Card	Brent Card
VICE PRESIDENTS	Phil Haughn Jim Dyke	Phil Haughn Jim Dyke
SECRETARY	Stephanie Card	Brent Card
TREASURER	Brent Card	Brent Card
DIRECTOR (Two Year)	Dave Kossick	Cameron Umphrey
DIRECTOR (Two Year)	Gerald Arundel	James Yachyshen
DIRECTOR (One Year)	Cameron Umphrey	Dave Kossick
DIRECTOR (One year)	James Yachyshen	Gerald Arundel

The Optimist Creed

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.