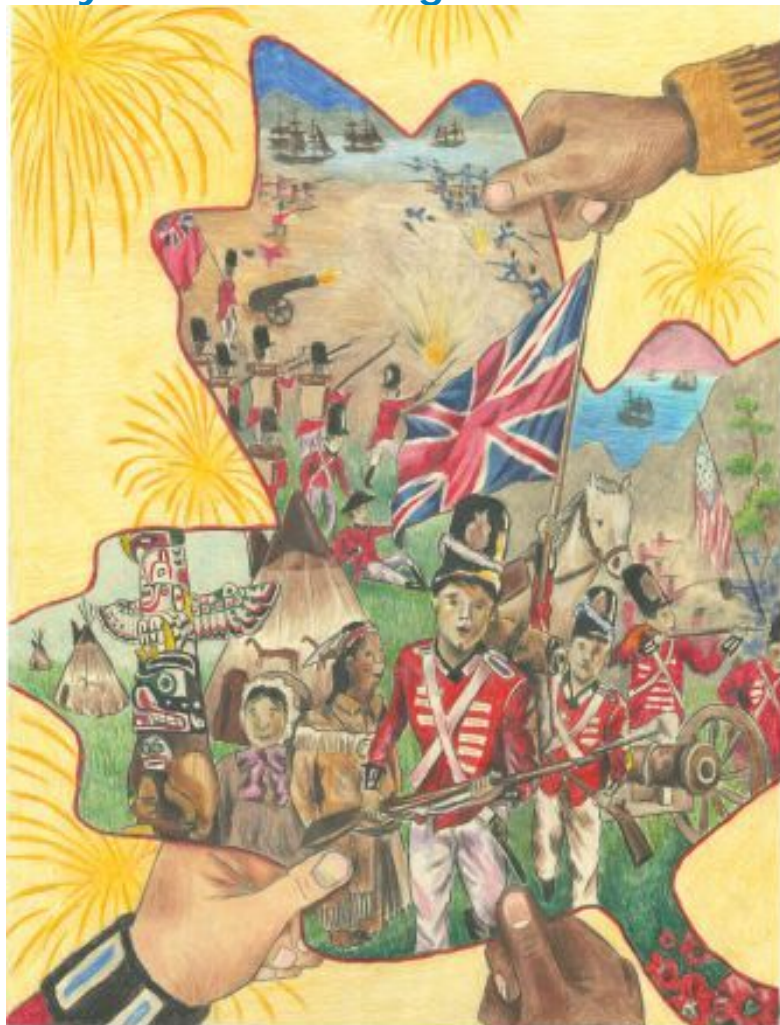


SASKATOON HUB CITY OPTIMIST

Founded in 1991

www.hubcityoptimistclub.com

Canada Day Poster Challenge 2012 National Winner



National Winner - Calvin Chan
Markham, Ontario
16 years old

The hands in my poster represent all the different people whose bravery, loyalty and sacrifice helped to build the beautiful, golden country that is Canada today. The War of 1812 is an important milestone in Canada's history because if we had lost, Canada would not be what it is today.

Monday, June 25th at 6:30pm

Doc Hollandaise: #6-705 Central Ave.

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

This is the last meeting until fall.

It's GO TIME!!!

We have a new truck with fantastic lettering (great job Ralph) and all the tools we need for the fund raisers this summer. Now we need YOU. Below you will find a list of fund raisers with dates with coordinators. Look through them and find what you can work. Contact either the coordinator or reply to this e-mail. I will pass along your information.

Have a great summer everyone!!! May the elements be with us.

Cheryl ☺

A current roster IS attached to this e-mail.

Please find your information on the roster and make sure it's correct.

Corrections can be done by replying to this e-mail.

Canada Day

Sunday, July 1st all day

Coordinator: Cameron U.

Set-up at 6:30 am 6 people

10:30 am – 5 pm 12 people

5 pm – 11 pm 12 people

Take Down at about 11 pm 6-8 people

Police Day

Wednesday, July 4th

Contact: President Ralph

Set up at 7 am 6 people

10 pm – 2 pm 12 people

Take Down at 2 pm 6-8 people

Cruise Weekend

Sunday, August 26th

Contact: President Ralph

Set Up at 6 am 6-8 people

8 am – 5 pm 10 people

Take Down at 5 pm 6-8 people

GOODY FOR GOODIES

CHOPS ON THE BBQ

Marinade

8 tbsp fresh lemon juice

3 tbsp soy sauce

1 tbsp extra virgin olive oil

½ tsp light brown sugar

¼ tsp chopped fresh rosemary

¼ tsp salt

¼ tsp freshly ground black pepper

4 pork rib chops, each about 1–1/4 inches thick

Method

1. In a medium bowl whisk the marinade ingredients.
2. Place the chops in a large, reseal able plastic bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place in a bowl, and allow to stand at room temperature for 20 to 30 minutes before grilling. Remove the chops from the bag and discard the marinade.
3. Sear the chops over direct high heat (450°F to 550°F), with the lid closed as much as possible, for 6 minutes, turning once. Then move the chops over indirect high heat and continue grilling, with the lid closed, until the juices run clear, 4 to 6 minutes. Season with salt and pepper. Serve warm.

“Great acts are made up of small deeds.”

COMMITEES

Food Services: Individualized per event.

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

Ladies Night Out: Cheryl C (Chair), Jim D, Stephanie C, Kim C, Brent C.

HCO BOARD

	<u>2011-2012</u>	<u>2012-2013</u>
PRESIDENT	Ralph Katzman	Jim Dyke
PAST PRESIDENT	Brent Card	Ralph Katzman
VICE PRESIDENTS	Phil Haughn Jim Dyke	Phil Haughn Brent Card
SECRETARY	Brent Card	<i>to be appointed</i>
TREASURER	Brent Card	<i>to be appointed</i>
DIRECTOR (Two Year)	Cameron Umphrey	Dave Kossick
DIRECTOR (Two Year)	James Yachyshen	Ray Preston
DIRECTOR (One Year)	Dave Kossick	Cameron Umphrey
DIRECTOR (One year)	Gerald Arundel	James Yachyshen

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.