

# **SASKATOON HUB CITY OPTIMIST**

*Founded in 1991*

[www.hubcityoptimistclub.com](http://www.hubcityoptimistclub.com)



Come one, come all. It's the last meeting until September.

Canada Day plans are going into the final stages. Have you picked your shift(s) yet? Felicia is the contact.

## **GENERAL MEETING FOR June**

July and August there are no general meetings as our summer is way too short and it's the busiest time.

**June: Mon. 24th Last meeting until September**

Supper at 6:30pm, Meeting at 7:15 SHARP!

Venice House on Central.

*large meeting room (go to the right, behind the desk)*

## **Food Services EVENTS for July and August**

### **Canada Day**

***Felicia S. is the contact***

**Monday, July 1st at Diefenbaker Park.**

**6 am till midnight.**

***Need everyone (all positions).***

#### **Shifts:**

6 am to 11 am set -up (6 people)

11 am-5:30 pm (8 people)

5:30 pm-11 pm (8 people)

11 pm- 12:30ish wind up and take down (6 people)

**Police Day** - Wed. July 17th

**Cruise Day** - Sun. Aug. 25th

*Details on these events will be in the next Goods and Goodies prior to these events. Please watch for this as we will NOT be having a meeting until fall.*

## **EVENTS coming soon**

**Ladies Autumn Gala** - Fri., Oct. 25th

## GOODY FOR GOODIES

### MEATBALL MANIA

#### BASIC MEATBALLS

- 1 lb Ground Beef
- 1 ea Egg; Large
- 1/4 c Onion; Chopped, 1 Sm.
- 1/3 c Bread Crumbs; Dry
- 1/4 c Milk
- 3/4 tsp Salt
- 1/8 tsp Pepper
- 1 tsp Worcestershire Sauce

#### DIPPING VEGETABLES (cut in grab and dip form)

Carrots, broccoli, celery, mushrooms, radishes, green onions (to suggest a few).

Meatballs: Mix all the ingredients together. Shape mixture by tablespoonfuls into 1 1/2-inch balls. (For ease in shaping the meatball, occasionally wet your hands with cold water.)

#### TO COOK IN A SKILLET:

Heat 1 tbsp salad oil in a large skillet, cook the meatballs over medium heat until brown, about 20 minutes. Drain off excess fat.

#### TO COOK IN THE OVEN:

Place the meatballs in a lightly greased baking pan 13 X 9 X 2 or 15 1/2 X 9 1/2 X 1-inch; bake, uncovered in a 400 degree F. oven until light brown, about 20 minutes. Drain off the excess fat.

When meatballs are cool enough to handle, spear them with toothpicks (or use a fork to spear with). Arrange on a platter with assorted vegetables for dipping. Put out bowls of sauce to dip in: salad dressing (ranch and Italian), sour cream, dill dip, honey mustard or whatever.

This makes a fun meal or a great afternoon snack for Father's Day or a get together.

## COMMITEES

Food Services: Individualized per event.

Steak Night: David K (Chair)

Bingo: James D (Chair), Bonnie W (Coordinator), Brent C. (Keeper Of Da Papers)

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

Santa Parade: Ralph K. and Phil H.

Children's Day: (Coordinators) Ralph K. and Phil H.

Canada Day: Brent C. (food), Phil H. (equipment), and Felicia S. (contact person)

Police Day: Brent C. (food), Phil H. (equipment) and coordinator TBD.

Cruise Day: Brent C. (food), Phil H. (equipment) and coordinator TBD.

Communications (Goods and Goodies): Cheryl C.

Meeting Coordinator: Cheryl C.

Visitations (to other clubs): Brent C.

Ladies Autumn Gala: Cheryl C (Chair), Jim D, Stephanie C, Kim C,  
Brent C, Felicia S and Kryssy B.

## HCO BOARD

	<u>2012-2013</u>	<u>2013-2014</u>
PRESIDENT	Jim Dyke	Brent Card (elect)
PAST PRESIDENT	Ralph Katzman	Jim Dyke (elect?)
VICE PRESIDENTS	Phil Haughn Brent Card	Phil Haughn (elect) Ralph Katzman (elect)
SECRETARY	Brent Card	to be appointed
TREASURER	Brent Card	to be appointed
DIRECTOR (Two Year)	Dave Kossick	Michelle Willick (elect)
DIRECTOR (Two Year)	Ray Preston	Felicia Shule (elect)
DIRECTOR (One Year)	Cameron Umphrey	Dave Kossick
DIRECTOR (One year)	James Yachyshen	Ray Preston

## 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.