SASKATOON HUB CITY OPTIMIST

Founded in 1991

www.hubcityoptimistclub.com

Meewasin skating rink season opening.

Wednesday, Dec. 11th

(Across from the Sheraton Cavalier from 5:00pm - 8:00pm).

Join us for a hot dog and hot chocolate as we celebrate the season opening of the skating rink.

We have lots of volunteers, so just come and enjoy!

Blades 50-50 Ticket Sales

We need 4 people each game for sales. We are not providing the required amount of ticket sellers. This puts us in jeopardy of losing this fund raiser.

Please look at the dates and find what you can work. We need everyone to come out and help with this fund raiser.

Call Jim D. or Brent C. with the dates you can work.

Membership dues

Our fiscal year starts October 1st. That means memberships are due. \$20.00 for the year. Cost is \$85.00 for the year.

That's a 77% savings.

Membership fees are due and can be paid to Sheila H. the Dec. 16th meeting.

Optimist Get Together December 16th

Saskatoon Optimist Club will give a presentation on The Optimist Tubing/Snow Boarding hill at Diefenbaker Park.
Supper is \$10.00 each.

Includes: Pizza, spaghetti, Caesar salad, cake and pop, coffee or tea. We will be passing around a tip jar.

Meetings for December and January

ALL meetings: Supper at 6:30pm, Meeting at 7:15pm <u>SHARP!</u> Venice House on Central Avenue.

Monday, December 16th- (large meeting room) Optimist get together Monday, January 13th- (large meeting room) General Meeting

Monday, January 27th- (large meeting room) General Meeting

Executive Meeting

Monday, December 9th at 6:30 pm.

Venice on Central Avenue (small meeting room)

Main topic - 2014 Bingo Budget

Bingos in December and January

Be at Club West 30 minutes prior to start time.

Contact Bonnie W. or Brent C. one week in advance to volunteer.

Please say if you can work until midnight or until 3 am.

Friday, December 20th, Saturday, January 4th and Saturday, January 18th.

All are 6pm - midnight, midnight - 3 am.

Blades 50-50 Tickets sales for December and January

Be at Credit Union Centre by 5:45 pm.

Contact Jim D. or Brent C. one week in advance to volunteer.

Tuesday, December 10th,

Friday, December 13th, Saturday, December 14th,

Tuesday, December 17th, Saturday, December 28th,

January

Wednesday the 1st, Saturday the 4th, Wednesday the 8th, Saturday the 11th, Friday the 17th, Saturday the 18th, Friday the 24th, Saturday the 25th and Wednesday the 29th.

Meewasin skating rink season opening.

Wednesday, December 11th from 5:00 pm - 8:00 pm

(Across from the Sheraton Cavalier)

Optimist get together in December

Monday, Dec. 16th Optimist groups will get together. This is a casual meeting.

We will be eating buffet style.

More details will come closer to the date.

Midtown Plaza decorations take-down

Saturday, January 11th and Sunday, January 12th.

GOODY FOR GOODIES

Santa's Victorian Candy Canes

2 C. sugar

1/2 C. light corn syrup

1/2 C. water

1/4 t. cream of tartar

3/4 t. peppermint extract

1 t. red food coloring

Mix the sugar, corn syrup, water, and cream of tartar in large, heavy-bottomed saucepan. Stir until the sugar dissolves. Place a candy thermometer in the mixture, and cook without stirring until the thermometer reaches 265° F.

Turn off the heat and add the peppermint extract. Divide the mixture in half by carefully pouring part of it into another pan. Add the red food coloring to one of the pans.

While waiting for the candy to cool, grease three cookie sheets (two as working space, and the third to provide a non-stick surface for the canes to cool).

Butter your hands, and use a buttered spatula to cut off a portion of one of the clear taffy. Have a helper do the same with the red taffy.

Pull and fold the pieces repeatedly on your cookie sheet until they appear glossy, then roll them into an 8-inch long coil. Give the head of the cane a twist before setting it aside to cool on the third greased cookie sheet.

Makes 6 medium sized Candy Canes

The original candy cane had a shape different than the modern day design. It was straight, all white, and hard.

Goods And Goodies: Issue 61, December 8, 2013.

COMMITEES

<u>Food Services</u>: 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)

<u>Police Day</u>: Brent C. (food), Phil H. (equipment) and coordinator TBD. <u>Cruise Day</u>: 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>2013-2014</u>	<u> 2014-2015</u>

PRESIDENT Brent Card

PAST PRESIDENT James Dyke

VICE PRESIDENTS Phil Haughn

Ralph Katzman

SECRETARY Sheila Hjermenrude appointed by president

TREASURER Sheila Hjermenrude appointed by president

DIRECTOR (Two Year) Michelle Willick

DIRECTOR (Two Year) Felicia Shule

DIRECTOR (One Year) Dave Kossick Michelle Willick

DIRECTOR (One year) vacant Felicia Shule

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.