

Newsletter for April 2019



President's Message

Just a short note about our Suggestion Box and suggestions in general.

Our Board directors receive informal suggestions from time to time in conversations with members and are happy to oblige where this is possible.

In addition some time ago we set up a Suggestion Box for written suggestions and I want to give its use a fresh recommendation.

It is located beside the kitchen serving window.

Please include your name with your suggestion and I will check into it and follow up with you.

Linda Tucker, President



Kitchen Liaison - Maureen Nelson

I was elected as Vice President at the February 6 AGM. I am happy to announce that Board appointed John Peter as our Kitchen Liaison.

John will gradually take over my Kitchen Liaison role as I pass my responsibilities on to him. John will continue as our Director of Facilities.

I am pleased to report that the Food Safe course went very well for the five volunteers who participated.

I convened a special meeting with the kitchen volunteers and our cook to review kitchen operations. Out of this meeting we realized that many new members would be interested in the ten-year history of the kitchen. I spoke with our Newsletter editor about such an article - it is included in this issue.

[Weekly Lunch Menu](#)

Calendar of Activities

The Centre will be closed on Good Friday, April 19 and on April 22 for Easter Monday.

Monthly Calendar

Renovation update:

- The two new rooms are painted and new exterior and interior doors are installed.
- Solid walls will soon replace the glass walls in the billiards area and Jessie's Room.

News from the Saint Patrick's Day Pot Luck

On Friday March 15 the St. Patrick's Day potluck was held - it had a fantastic turnout. Fun was held by all.



Mother's Day Strawberry Tea



Saturday, May 11, 2019

From 12:30 to 2:30

Tickets: \$10

Tickets on sale at the Front Desk starting Wednesday, April 3

American Mahjonn

Feel free to check out American Mahjonn on Monday afternoons at 12:15 and find out about this popular tile game. Sit with one of our players and we will explain as we go. We have handouts!

Income taxes



Tax season is upon us. Doug Vater is assisting with tax returns again this year. You can drop in on Wednesdays from 10:30am until 1:00pm until April 24th.

Another Upcoming Event - Debbie K

The Malarkey Mummies will be coming to the Campbell River Seniors' Centre on Monday, May 13 at 12:00 noon.

Returning Activity - Debbie K

Beginners Line Dancing
Tuesdays, from 9:30 to 10:30
Starting April 2

Our Kitchen - by Bob Bray, editor

Two weeks ago Maureen Nelson and I met and discussed an article I could write about the development of our kitchen.

Ten years ago when our Centre was starting out, one of the regular activities was the Friday lunches. That was in 2009 and is described on the [history page](#) of our website.

In 2010 the Centre moved from a room at Ironwood Place (which is located across the street) to its own space in the Campbell River Common. This space was a child's play area so it needed some renovations. Volunteers removed carpets, painted walls, cleaned the washrooms and repainted them. The kitchen area required a lot of work also. People donated all kinds of pots and pans, dishes, cooking utensils and cleaning supplies. The Centre operated three days a week at first with volunteers. Then the Centre went to five days a week with the kitchen always cooking hot meals, sandwiches and desserts. Each one of the kitchen volunteer groups took on one day a week. During this time a commercial dishwashing machine was donated by the Rotary Clubs.

The year 2012 saw the Centre located in the Radiant Life Community Church for four months. Then we moved into the Sportsplex and were open from 11:00 to 2:30, sometimes 5 days a week and sometimes only three. Still serving hot meals and sandwiches and soup and dessert. As a result of using the Sportsplex our kitchen volunteers were hired to cater events - two toy fairs, several occupational health and safety seminars, Fiber Fest and Christmas Craft Sales at the Community Centre.

Our Kitchen, continued

In 2014, the Centre moved back into the Campbell River Common into the old Copper Kettle Restaurant space. These current premises are leased by the City from the landlord Alan Edie for our self governing use. We used our building fund to purchase professional equipment for the kitchen. The kitchen began again serving hot lunches five days a week with volunteers, a team leader and a kitchen coordinator who purchased all the food, planned the meals and cooked the meals. In 2016 the Centre applied for a grant to fund the cook position for five hours a day five days a week. We went through two cooks before we found Dos Mancell who works very well with the great number of volunteers whom we rely on.

Our employee Dos Mancell very successfully meets the challenge of providing nutritious and tasty items on a limited budget. Dos does the planning, the shopping and the cooking. The current \$5 price for a hot lunch entrée was set in 2010 when the kitchen began.

The hot lunch entrées planned for each week are posted on the website and a link, the "Weekly Lunch Menu" button, appears elsewhere in this newsletter. Our special pies and muffins were highlighted in the [September Newsletter](#). Our sandwiches are special too. The turkey sandwiches are made from a whole turkey roasted on the premises. The beef sandwiches are from a baron of beef also roasted in our kitchen. Our soups deserve a mention because they are made from scratch using frozen vegetables and are a meal in themselves.

As you can see, the kitchen has played and is playing a vital role in the life of our Centre. President of the Board, Linda Tucker, says the Board recognizes the kitchen as a precious source of revenue. The kitchen depends, as it always has, on our volunteers.

Seniors' Centre Hours and Contact Info

Monday to Friday, 9:30am to 3:00pm

Lunch counter from 11:00am to 12:45pm

www.crseniors.ca 250-914-4401 crscs@shawlink.ca

[Seniors' Centre Website](#)
