

Local 329 Buzz



KEEPING MEMBERS UNITED

News and Information for OPSEU Local 329

December Issue

Message to our members

This has been a very stressful year for many of us and thanks to the great members we have and the great services you all provide, we survived. We have faced many struggles, both as individuals and as a Local. Thanks to your support, the Local has achieved many successes this past year, with our campaign, our new website and distribution list, member engagement and not to mention the changes we have fought for

and made some great progress with regarding health and safety. This is yet again more proof of how standing together can make all the difference in the world. As we move into the next year, we are hopeful of what else we can accomplish together.

We would like to thank you all for everything you do and we wish you and yours a safe and happy holiday and all the best in 2017!

Social Committee Call-Out

The Local is launching a Social Committee! Our goal is to have a committee of 7 members. Priority will be given to people from our general membership for 3 of the positions and the remaining positions will be filled by members of the LEC. If you're interested in being on the committee, please

send an email to Alyson Parent at alyson.parent@yahoo.ca explaining how you feel you could benefit not only the committee, but the members we serve. Submissions are requested by no later than December 30, 2016 at 8pm. Thank you in advance for your interest and support.

Health and safety matters

Flu season has returned. We would like to remind members who are showing symptoms of the flu to please inform your manager and the Occupational Health Nurse of your illness, but most importantly, please stay home. There are

enough bugs and viruses going around this time of year we really don't need to be bringing in any more to work when it can be avoided. Thank you for your understanding and consideration for those we work with and serve.

Travel voucher winner

Congratulations Shelley Ritchie, the lucky winner of the \$1200.00 travel voucher. Shelley was one of many people who were entered into the draw simply by attending

General Membership meetings this year. Thank you to everyone attended meetings and congratulations again Shelley!

Baby Item and Food Drive

A huge thank you to everyone who donated to our recent baby item and food drive. Between your generosity and a donation from the Local, each charity will be receiving several boxes of well needed supplies.

Member database

We are currently working on updating our member database. This database drives our rebates from Head Office, so it's important that we update it as soon as possible. We will be attempting to contact all members who have not yet completed an OPSEU enrollment form (usually completed during orientation) over the next couple of weeks. Once the enrollment forms are

completed and submitted into OPSEU's database, you will receive your membership card in the mail (this can take up to several months) and you can use it towards receiving some great discounts. Please check out opseu.org for further information.

If you require a replacement card, please contact OPSEU Head Office at 1-800-268-7376 to request one.

Puzzle winners

Congratulations to our November winners, Jen Dusome and Heather Duncan. You have each won a \$10 gift certificate to Tim Hortons.

Thank you to everyone who participated. Don't forget to send in your completed puzzles every month for your chance to win.

We want to hear from you

Do you have any suggestions for newsletter content? Do you have a recipe you want to share? If so,

please send it to us via the "contact us" link on our website or email alyson.parent@yahoo.ca.

Email distribution list

Do you want to get important notices from the Local via email?

Sign up now so you don't miss out on anything.

Christmas Morning French Toast

(submitted by Gail Redditt)

Ingredients:

4 eggs

½ cup cream or milk

¼ cup brown sugar

2 TBSP orange juice

pinch of nutmeg and cinnamon

6 thick slices of bread (plain or raisin)

Directions:

1. In a shallow baking dish, combine eggs, cream, sugar, orange juice and spices.
2. Place bread in mixture and leave 5 minutes, turn bread over leave another 5 to 7 minutes until all liquid is absorbed (if preparing ahead of time, cover and refrigerate overnight).
3. Transfer bread to a non-stick cookie sheet or cookie sheet lined with buttered foil.
4. Bake at 375 (190) for 10 minutes . Turn carefully and bake for another 10 to 15 minutes longer, or until puffed and golden.
5. Drizzle with warmed syrup, or sift icing sugar on top, serve with fresh fruit.

This French toast is baked in the oven. It can be assembled the night before and popped in the oven in the morning.

NAME: _____

EXT: _____

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ARTICLE
 BROTHERS AND SISTERS
 DONATIONS
 HAPPY HOLIDAYS
 NINETEEN ELEVEN
 POST RETIREMENT BENEFITS
 PRIZES

PROUD
 REGION THREE
 SECTOR EIGHTEEN
 SOCIAL COMMITTEE
 SUPPORT
 TRAVEL VOUCHER
 UNITED

Please submit completed puzzles to Alyson Parent, on Beckwith B by noon on January 3, 2017 for your chance to win!