



IBEW Local 134

Retired Members of Local Union 134 I.B.E.W

Retiree's Newsletter

December 2023

The Club meets on the second Thursday of each month at 12 p.m. at the IBEW-NECA Technical Institute located at 6201 W. 115th St. Alsip, IL

(enter the multi-purpose room on the west side of the school)

In March, June, September, and December, on the second Wednesday of the month, the Club meets at the Union Hall of 134 located at 2722 S. Dr. Martin Luther King Jr. Dr., Chicago, IL

The purpose of this organization shall be to carry out the spirit of our brotherhood. To aid and assist each other as necessary, to promote the social, economic, health and welfare of its members and their families.

Written & Edited in October by: Keith Berls, Mario Coletta, Hale Landes, Bob Pitlock

Printed & Mailed in October by: Keith Berls, Jack Burgess, John Jazo, Jim Martin, Bob Pitlock, Carole Pollitz, Hector Rivera

From the Podium

Hello everybody,

First, I would like to wish everybody a happy holiday season. I hope your Thanksgiving was well, and you're enjoying this snow free weather so far.

I'd like to thank Candice Mares from the Midwest coalition of Labor. She was a very engaging and informative speaker. I certainly hope to have her speak again next year.

At this time, I would like to thank all our committee chairman, Bob Pitlock our editor and chief of the newsletter, Jim Martin who does a wonderful job with the plays, we always have something to look forward to with Jim. Jim Jennings who has brought us our River cruises and our Holiday parties and last but not least Hale Landis for our Union trips and all of his thoughts and ideas. Thank you very much for all the time and effort that you Brothers put into this. And a thank you to all those that help. None of this could be done without the support of this membership and our local union.

I hope you have the best holiday season.

Fraternally yours,
Keith Berls

Coming events:

December 7, 2023... Union Meeting 6:00 p.m.

December 13, 2023... Annual Holiday Party

Memorial Hall Local #134 12:00 p.m.

December 18, 2023... Executive Board Meeting

/10:30 a.m. / Alsip, IL

December 21, 2023... "Cinderella"

December 25, 2023... Christmas Day

Save the Date:

February 22, 2024... "Fiddler on the Roof"

ANNUAL HOLIDAY PARTY

12:00 p.m. December 13, 2023

Come and celebrate the Holidays with fellow retired members. As usual we will be holding this event at the Local #134 Hall 2722 S. Dr. Martin Luther King Jr. Dr. Chicago, IL 60616

We must have your reservation by December 6, 2023.

CORNED BEEF DINNER _____

CHICKEN VESUVIO DINNER _____

PIE FOR DESERT WITH COFFEE OR TEA

NAME _____

GUEST _____

The cost for members and their wives is \$40.00 per person. Widows of our deceased members are free. Widows are asked to send in their reservation for an accurate count. Make checks payable to:

Retired Members of Local Union 134 IBEW

Mail this reservation form to:

Jim Jennings
24937 S. McCormick Way
Manhattan, IL 60642

“Fiddler on the Roof”

The story of Tevye and his five daughters who tries to protect his daughters and instill them with traditional values in the face of political and social change in Czarist Russia. Its universal theme of tradition cuts across barriers of race, class, nationality, and religion leaving audiences crying tears of laughter, joy, and sadness.

Date: February, 22, 2024

Cost: \$82 dollars per person

Time: Lunch served at 11:30 AM
Please Arrive by 11:15 AM
Play follows at 1:30 PM

Place: Drury Lane Playhouse
100 Drury Lane, Oakbrook Terrace, IL 60181
630-530-8300

Information: James Martin Telephone: 708-848-1833
633 N Harvey Ave. Cell Phone: 312-213-6380
Oak Park, Illinois 60302

"Fiddler on the Roof" - Menu

First course: Garden Salad

Entrees: _____ Vegetable Kabob: Zucchini, Yellow Squash, Tomato, Onion, Mushroom, Peppers, Wild Rice, Balsamic Glaze

_____ Filet of Salmon: Tomato Confit, Roasted Wedge Potatoes, Green Beans

_____ Bistro Steak Au Poivre: Peppercorn Sauce, Potato Puree, Green Beans

Name: _____ Phone: _____

Can you receive a text. Yes: ___ No: ___

Guest's names _____

I'll have your tickets. Find me in the lobby on the left side, (look for my light pole, says 134). Please arrive by 11:15am. Any special requests "can't do stairs" table members, seat locations like (wheel chair, back row.) write on form please.

Make checks payable to Retired Members of Local Union #134.

Send to: Jim Martin 633 N. Harvey, Oak Park
IL.60302 _____

Reminders:

NEWSLETTER

If you are currently not receiving the newsletter by email contact me with your correct email address.

If you want to continue receiving the newsletter by mail let me know, otherwise **you will be taken off the mailing list.** You will still receive the newsletter by email.

If you submit a recipe and don't want your name on it, make a notation and you will not be mentioned.

Bob Pitlock

20749 Acorn Ridge Dr.

Frankfort, IL 60423

cometsparky@aol.com

2024 Dues

2024 Dues will be due January 1, 2024. Early payment is greatly appreciated. Complete form in this newsletter and make check payable to:

Retired Members of Local #134 IBEW

Send to:

Bernard Martin

8706 Olcott Ave.

Recipe Corner

From time to time, we would like to share our favorite recipes with our brother and sister retirees. Any recipe that is quick, easy, seasonal, or is just too delicious not to pass on, please send it to me and we will get it in the newsletter. It's up to you whether you would like to claim credit for it or not.

Nestle Toll House Famous Fudge

Ingredients:

- 1 ½ cups granulated sugar
- ¼ tsp. salt
- 2 cups mini marshmallows
- 1 tsp. vanilla extract
- 2/3 cups nestle carnation evaporated milk
- 2 tbsp. butter or margarine
- 1 ½ cups (9 oz.) nestle tollhouse semisweet morsels
- ½ cup chopped pecans or walnuts (if desired)

Line: 8-inch square baking pan w/foil

Combine: sugar, evaporated milk, butter, & salt in medium, heavy-duty saucepan. Bring to a full rolling boil over med. heat, stirring constantly for 4 -5 mins. Remove from heat.

Stir in: marshmallows, morsels, vanilla, (& nuts if desired) for one min. until marshmallows are melted.

Pour: into prepared baking pan, refrigerate for 2 hours or until firm.

Lift from pan, remove foil and cut. Makes about 48 pieces.

IN MEMORIAM

We gratefully remember your contribution to the electrical industry.

Carlos A Avelar
Shari A Bender
Vito A Campanile
Brian A Capaci
Donald L Deist
Jesse G Dickinson Jr
Michael R Dutcher
Michael G Dwar
Ryan J Ferguson
Marian C Haberkorn
***James M Hogan**
Luther M Holt
William J Hough
Mark Jurek
Donald J Obara
William V Riley
Terrence Ryan
John C Stroh
Alan B Vandenbroucke

Our condolences to the family of Retiree's Club Member, **James M Hogan.*

RETIRED MEMBERS of LOCAL 134 I.B.E.W.

2722 S. Martin Luther King Jr. Dr.

Chicago, IL 60616

Meet Monthly at 12 p.m.

Application for Membership or Dues Renewal

(Please Type or Print Legibly)

Name _____ Spouse Name _____

Address _____

City _____ State _____ Zip _____

Home Phone _____ Cell Phone _____

Email _____ Date of Birth _____

IBEW Card # _____ Date of Retirement _____

Dues Schedule

Members Renewing Dues----- \$20.00

New Members:

New Member Dues -----\$20.00

Initiation Fee (one time only) ----- \$2.00

Total new member fees ----- \$22.00

after July 1st ----- \$12.00

after October 1st ----- \$22.00*

*all dues monies applied to the next year

Please make all checks payable to:

RETIRED MEMBERS of LOCAL 134 IBEW

mail to the treasurer

BERNARD MARTIN

8706 OLCOTT AVE.

NILES, IL 60714

NOTE: Your Spouse will be an associate member per section 3.01 of our by-laws.

IF ASKED, WOULD YOU BE WILLING TO WORK ON A COMMITTEE:

Yes _____ No _____

Recipe Corner

Sugar Cookies No-Chill Dough

Ingredients:

1 cup butter

1 cup sugar

1 tsp. vanilla extract

½ tsp. almond extract

2 tsp. baking powder

1 egg

½ tsp. salt

3 cups flour

Preheat oven 350 degrees

Cream softened butter and sugar for 3 min.

Beat in extracts & egg.

Combine baking powder, salt, and flour.

Add flour mixture to wet mix, little at a time.

Mix until dough comes together from the sides.

Roll out and cut out shapes with cookie cutters.

Bake 6-8 minutes then decorate.

Recipe Corner

Egg-Nogg Snickerdoodles

Ingredients:

½ cup butter, softened	1 ¾ cup sugar, divided
½ cup shortening	2 eggs
¼ - ½ tsp. rum extract	2 ¾ cup flour
2 tsp. cream of tartar	1 tsp. baking soda
¼ tsp. salt	2 tsp. ground nutmeg

In bowl cream butter, shortening, and 1 ½ cups sugar.

Beat in eggs and extract.

Combine flour, cream of tartar, baking soda, and salt. Gradually add to creamed mixture.

In a shallow bowl, combine the nutmeg and remaining sugar.

Roll dough into 1" balls, roll in sugar. Bake at 400 degrees 10 -12 min., or until lightly browned.

Remove to wire rack to cool, approximately 10 min.

Chicago Labor History – December

12/07/1896 National Union of Steam Engineers founded when steam boiler operators from 11 cities across meet in Chicago to form the National Union of Steam Engineers of America. The NUSEA was the forerunner to the International Union of Operating Engineers.

12/04/1902 IBEW Local 337 founded. Defunct May 1904.

12/15/1904 Conference of 23 industrial unionists met in Chicago issued a manifesto calling for an industrial union conference to be held in Chicago on June 27. That conference led to the formation of IWW (industrial workers of the world).

12/02/1915 Teamsters sympathy strike.

12/17/1913 IBEW Local 315 founded. Amalgamated with Local 9.

12/02/2008 Teachers at three charter schools-Northtown Academy, Wrightwood, and Ralph Ellison- owned by Civitas Schools' Chicago International Charter Schools vote to unionize becoming the first charter schools in Chicago to form a union. The teachers joined Chicago ACTS (Alliance of Charter Teachers and Staff) an affiliate of the AFT and IFT.

Compiled by Hale Landes