FROM THE PODIUM

Myth and Reality

Recently the governors of New York state and California signed bills increasing their state’s minimum wage respectively. These laws will incrementally raise wages over the next few years, eventually reaching $15 per hour. The hue and cry I have heard from right-wing radio and cable television have caused me to wonder if all the doom and gloom they predict has any substance. After a little research, I found different viewpoints and listed some below.

1. Myth: Only teenagers make the minimum wage.
A common conservative myth, repeated endlessly, is that only teenagers earn the minimum wage; that it’s a “starter wage” and people quickly move up to a better wage as they gain experience.

There may once have been a time when most people who earned the minimum wage were teenagers in starter jobs. According to the Economic Policy Institute, (EPI) “87.9 percent of those affected nationally by increasing the federal minimum wage are 20 years of age and older, more than a third are married, and over 25 percent are parents.”

2. Myth: A minimum wage is “government interference” that just distorts the market.
The problem with this myth is that we live in a consumer economy and a consumer economy does better when more people and businesses have more money to spend. In other words, the economy rises and falls based on how much demand there is for the goods and services that companies provide.

3. Myth: Raising the minimum wage costs jobs.
It might seem obvious to people that raising wages will cause companies to hire fewer people. But not when you think it through. Well-run companies employ the right number of people to handle the demand for the goods or services they produce. They don’t just have extra people sitting around reading the newspaper, who they will lay off if they have to pay them a couple more dollars more an hour.

4. Myth: Raising the minimum wage hurts small businesses.
Conservatives like to say that raising the minimum wage would hurt small business owners. The truth is that most minimum-wage workers do not work for small businesses. The majorities (66 percent) of low-wage workers are not employed by small businesses but rather by large corporations with over 100 employees. According to EPI the three of the largest employers of minimum wage workers are, Wal-Mart, Yum! Brands (Pizza Hut, Taco Bell, and KFC), and McDonald’s.”

Sources: (Economic Policy Institute the U.S. Department of Labor)

Jim Fliriis
RETIRE MemberS OF LOCAL # 134 LUNCHEON

SEPTEMBER 14TH 2016 AT BOYLE
AUDITORIUM 600 W WASHINGTON BLVD

OUR REGULARLY SCHEDULED DOLLAR LUNCHEON
WILL BE HELD AT NOON ON THAT DAY

Name ____________________________________________

Guest ____________________________________________

Please print your name and guest’s name

Make checks payable to: Retired Members of Local #134 IBEW
Send in Registration by September 1st

Mail this reservation form and your dollar per person to:

Bernie Martin
8706 N Olcott
Niles, IL 60714
May 11th 2016 Speaker
Tim Car was our speaker and he gave us a brief history of the Illinois Michigan Canal. Its creation was a success because the investors, bondholders were repaid something the only the Erie Canal had achieved.
During this time there was no way to the Mississippi River from Lake Michigan. An attempt was made for an Illinois Michigan Canal but was a failure. It only went from Chicago to LaSalle Peru. After the local Native Americans were relocated to Iowa this area was ready to be settled.

In 1818 Illinois became a State. From 1836 to 1838 was the building of the Illinois Michigan Canal. Ads were sent to Ireland for workers to dig the Illinois Michigan Canal. The Irish immigrants were hard workers and were paid 96 cents per day. It was 97.6 miles long and six feet deep. The workers had to contend with malaria cholera and dysentery. They received 29 dollars per month and meals. The Irish workers who were protestant and catholic and had their disagreements, they were hard workers and hard fighters.

From 1830 to 1880 settlers arrived by boat from the east through Lake Erie to Lake Michigan to Chicago. At this time a route from New York to New Orleans was sought. By 1848 40,000 had arrived and the Illinois Michigan Canal paid for itself. Then the packet boats came to take the people through the Canal and opened up the whole center of the United States for commerce. By 1865 the population of Chicago was 165,000. As time passed and other forms of transportation were used, the Canal ended its service in 1933, but remained a national corridor. This cite is filled with history and can now be appreciated as a preserve.

IN MEMORIUM
*Vito Alberotanza      Richard G Amato
Daniel L Barnard      Thomas R Campbell
Michael N Copelin     George T Degrace
David R Dulkowski    Edward J Eicher
Michael R Gaspari    John P Haley
Daniel R Hall        *Robert W Hengels
Joseph F Ignatz       James H Kirk
Alexander J Klug      Martin J Korpus Jr
Donald R Mattison     Andrea M Medved
Robert V Nardella    Michael J O'Connell
Patrick J O'Connell   William D Plumley
Thomas H Ryan        Kenneth J Schmidt
Donald Schmitt        Laverne Schuyler
Donald A Smith       *Michael J Smyth
Clifford P Sobaski    David M Suarez
Donald C Thompson    Tommy Thompson
Marteace Tiffith      Dominick Trotta
Howard Unell            Bailey Wright Jr

Our condolences to the families of Retiree Club members Vito Alberotanza Robert W Hengels and Michael J Smyth.

CALENDAR
June 8-50,55,60,65 & 70 year Celebration Luncheon noon, Boyle Auditorium 600 W Washington Blvd. Honor our Brothers.
June 27-E Board Meeting 10:30 am
July 13-Regular Meeting 1:00 pm at the Apprentice School 115th and Ridgeland. Meet and Greet 12 noon.
July 21-Drury Lane Play Deathtrap Luncheon served 11:30 am.
July 25-E-Board Meeting 10:30 am.
Aug 10-Regular Meeting 1:00 pm at the Apprentice School 115th and Ridgeland. Meet and Greet 12 noon.
Aug 29-E-Board Meeting 10:30 am
Sept 14-Luncheon and Regular Meeting noon at Boyle Auditorium.
TIPS ON TIPPING

On the surface, tipping seems little more than a reward for astute recommendations and polite, speedy service. But the practice has unsavory roots, as Saru Jayaraman, a labor activist and author of *Forked: A New Standard for American Dining*, says the origin of the word is unclear—one theory says "tip" is shorthand for "to insure promptness"; another suggests it's from 17th-century thief slang meaning "to give." In any case, European aristocrats popularized the habit of slipping gratuities to their hosts' servants, and by the mid-1800s rich Americans, hoping to flaunt their European sophistication, had brought the practice home.

Restaurants and rail operators, notably Pullman, embraced tipping primarily, Jayaraman says, because it enabled them to save money by hiring newly freed slaves to work for tips alone. Plenty of Americans frowned upon the practice, and a union-led movement begat bans on tipping in several states. The fervor spread to Europe, too, before fizzling in the United States—by 1926, the state tipping bans had been repealed.

America's first minimum-wage law, passed by Congress in 1938, allowed states to set a lower wage for tipped workers, but it wasn't until the '60s that labor advocates persuaded Congress to adopt a federal tipped minimum wage that increased in tandem with the regular minimum wage. In 1996, former Godfather's Pizza CEO Herman Cain, who was then head of the National Restaurant Association, helped convince a Republican-led Congress to decouple the two wages. The tipped minimum has been stuck at $2.13 ever since.

This is why restaurant workers today take home some of the lowest pay offered by any industry. Seven of the 10 worst-paying job categories tracked by the Bureau of Labor Statistics (BLS) are in food services.

The racist origins of tipping persist, meanwhile, in the take-home wages of nonwhite restaurant workers, who earn 56 percent less than their white colleagues. In one study, researchers at Cornell University and Mississippi College found that customers at an unnamed national chain restaurant—even the black customers—tipped white servers better than black servers. This disparity, the researchers noted, could in theory render the tipped minimum wage unlawful.
Drury Lane Dinner Theatre Presents:
Tony Award Nominee For Best Play
DEATHTRAP

Our next play will be held on Thursday July 21st, 2016 and lunch will be served at 11:30 a.m. Show to follow 1:30 pm at the Drury Lane Playhouse in Oak Brook Terrace. Your ticket order must be in Walter Felde's hands by June 30th, 2016 with your check for $49.00 per person. Make checks payable to: Retired Members of Local #134, IBEW. Walter Felde will have your tickets at Drury Lane at the Matradee's podium. Tickets will not be mailed to you.

The Meal:

First Course: Seasonal Fruit Plate
Seasonal Fruit / Grenadine Yogurt Dip

Entrees:

**Pecan Crusted Tilapia**  Or  **Grilled Boneless Pork Chop**
Creamy Roasted Garlic Butter Sauce  Apple Sauerkraut / Rosemary Demi Glace

All Entrees served with dinner rolls, choice of one non alcoholic beverage and chef's selection of potato, vegetable and dessert.

Name______________________________

Guest_____________________________

Send your order to:

Walter Felde
6543 N Oshkosh
Chicago IL 60631

A hugely popular stage and screen mystery, Deathtrap offers skillful blending of two priceless theatrical ingredients: gasp-inducing thrills and spontaneous laughter. Unknown dramatist Clifford Anderson has sent his new thriller to award-winning Broadway author Sidney for comment—or has he? Without a success to his credit for some years, Sidney plots with his reluctant wife Myra to plagiarize ‘Deathtrap.’ When Clifford turns up to discuss the play with the ‘Master.’ Events take a sinister turn.

Please be advised that there is some sensitive subject matter.

100 Drury Lane* Oakbrook Terrace, IL 60181
RECIPE EXCHANGE
This will remind you of a favorite
ice cream.

Cherry-vanilla bread

1-1/2 cups flour
3/4 cup sugar
1/2 tsp. salt
2 tsp. baking powder
4 tbs. melted butter
1 large egg, lightly beaten
1/2 cup milk not skim
1 tsp. vanilla
1/2 cup dried cherries

Preheat oven to 400 degrees. Butter an 8 or 9 inch loaf pan. Combine the flour, sugar, salt and baking powder in a bowl. Stir well. In a separate bowl, lightly whisk the butter, egg, milk, vanilla and cherries. Add the wet ingredients to the dry and stir until just moist throughout. Pour batter into prepared pan. Bake for 30 to 35 minutes or just until a wooden pick inserted in the middle comes out clean. Cool for 15 minutes in pan, then turn out to a wire rack to cool further. Slice and serve, or wrap tightly in foil until ready to serve.

JUNE 8th
We are honoring our 50, 55, 60, 65 and 70 year members with a luncheon and entertainment provided by Mary Anne Riehl. Boyle Auditorium 600 W. Washington Blvd. Luncheon served at noon. Hope to see you there. We anticipate parking in the BA’s lot.

JULY 13TH
Our speaker for this meeting will be from the RETIRED & SENIOR VOLUNTEER PROGRAM OF NORTHERN COOK AND NORTHERN DUPAGE COUNTIES.

As long as we are able, it is good to give a little of our time to those less fortunate. You might want to consider doing this with your spouse.

JULY 21st
I realized I put the wrong date for this outing in last month’s newsletter. I am sorry. We are going to see DEATHTRAP at the Drury Lane Playhouse in Oakbrook. Please have your reservation in by June 30th to Wally Felde.

AUGUST 28th
I am ordering tickets for UNION DAY at U.S. CELLULAR FIELD for a 1:10 P.M. game. It is a Sunday afternoon game and the White Sox team will be playing the Mariners. If you are interested in purchasing a ticket or tickets you will be able to buy them at the June 8th meeting or by calling me, Gerry White at 847/635/5659. The tickets are $25.00 each and the seats are lower box seats. I can also let you know who is going and if you want to ride with someone else, you can let me know.

SEPTEMBER 14TH
The September Luncheon and Regular Meeting is scheduled for Boyle Auditorium 600 W Washington Blvd. The sign up sheet is in this newsletter. This information is subject to change.

SEPTEMBER 21ST
This is the tentative date for the Annual John Cummins Golf Outing. More information will be available in a future newsletter.

Gerry White
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