

## DUES RENEWAL NOTICE

Please look at your Retired Members of Local 134 membership card, if it does not say 2017 or 2018 your dues are due. You can pay your 2017 dues by filling in the form below and sending it with a check for \$20.00 made payable to the Retired Members of Local 134, To the treasurer Bernard Martin at 8706 N. Olcott Ave. Niles, IL. 60714.

Here is my 2017 dues of \$20.00

PLEASE PRINT

Name \_\_\_\_\_

Spouse \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Telephone (\_\_\_\_\_) \_\_\_\_\_

Cell Phone(\_\_\_\_\_) \_\_\_\_\_

E-Mail \_\_\_\_\_

Please include all information so that we can double check our records for the next mailing.

Make checks payable to the order of Retired Members of Local 134 IBEW and mail the check with this form filled in to Bernard Martin at 8706 N. Olcott Ave. Niles IL. 60714.

If you have a second address where you spend time for several month please let us know that address and the weeks or months you will be there on another sheet of paper, so that we can send the newsletter to that place when you are there.

NOTE! Widows of deceased members of the Retired Members of Local 134 IBEW club are Associate Members of the club and DO NOT PAY DUES.

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

# Retiree's Newsletter

MARCH



2017

Newsletter, of the Retired Members of Local union number 134, I.B.E.W. - Send all correspondence to Retiree's Club, 600 W. Washington Blvd., Chicago, IL 60661-2490 - The Club meets on the second Wednesday of each month except March, June, September and December at the Apprentice School 115th and Ridgeland Alsip IL. The purpose of this organization shall be to carry out the spirit of brotherhood, to aid and assist each other, and to further education, economic health and welfare of its members and their families and electrical apprentices. [www.Local134chicago.com](http://www.Local134chicago.com) Written & Edited by Mario Coletta Mailed by Bernie Martin

## FROM THE PODIUM The Electoral College

My goodness! Donald Trump has been elected president! Life as we know it is over. The sky is falling and doom and gloom shall fall upon the land.

Have you been listening to the talking heads on TV, radio talk shows, or those friends who voted for Hillary? All you hear is how unfair it is that Donald Trump could possibly win the election with nearly three million fewer votes than Hillary Clinton. They shout the Electoral College must go! They say this has happened twice now, and the American people should not be saddled with another minority-elected president. Yes, at first look it appears it should go; but after calmer and more reflective thought and some research, I found the system worked as it should.

The founders formed our nation and its constitution to be fair to the entire country. The Electoral College is designed to insure the protection of all the states, not just those most populated. While we like to think we live in a democracy where the majority rules, this is not the case. The system, though not mentioned in the constitution, is more in keeping with a federalism form of government than a democracy. This is

why we elect our representatives by population; larger states have more congressmen than smaller states. To offset this imbalance, the founders allotted two senators to represent each state. This gives the less populated states with similar interests an equal chance to elect a president that would better represent them. The numbers of electors in each state are determined by population, but no system of government can protect itself from an uninformed electorate.

The Electoral College system has worked for over 240 years, 58 presidential elections, and 45 presidents. During this time there have been only five minority presidents elected. It seems the founders of this nation did a damn good job.

While I am not happy with the outcome of this election, I will stay committed to my political beliefs, and I look forward to the next election. Until then, in the words of Paul McCartney, "Ob-la-di, ob-la-da, life goes on."  
Jim Fliris

**ELECTION DAY LUNCHEON MARCH 8, 2017**

**AT NOON**

**BOYLE AUDITORIUM 600 W WASHINGTON BLVD**

**THERE IS A ONE DOLLAR CHARGE FOR EACH**

**MEMBER OR GUEST**

**MEMBER** \_\_\_\_\_

**GUEST** \_\_\_\_\_

Make checks payable to Retired Members of Local Union # 134, IBEW

Mail to Bernard Martin,  
8706 N. Olcott  
Niles, IL 60714

## June 11<sup>th</sup> 2017 Speaker

Donna Beltron Marketing & Community Development Manager from the Great Lakes Credit Union was our speaker. In 2013 the local's Credit Union, a casualty of the Great Resession was merged with Great Lakes. In 1938, Great Lakes Credit Union was organized by William E. Elliott, President of Local 167 - National Federation of Federal Employees.

There have been a number of Credit Union mergers with Great Lakes, growing it to the size it has become.

The local Branches are in Antioch, Bannockburn, Bolingbrook, Chicago, Country Club Hills, Crystal Lake, Gurnee, Naperville, North Chicago, Oak Lawn, Round Lake Beach, Waukegan, Willow Springs, (this was where our CEICU was located), Woodstock and Zion.

Donna mentioned the different accounts available. One was a checking account that pays 3% up to \$10,000, with some stipulations. She spoke of auto loans at reasonable rates and advised us to pre approve before buying. Security for all accounts alerts is offered to make it easier to travel and use your credit safely.

The Great Lakes Credit Union offers a Suite of Services, they are Financial Planning, Retirement Income Planning, Tax & Accounting services, College Plans Estate Planning Services, 401 (k) Pension Plan Management and Insurance Services.

Donna Beltron can be reached at 2111 Waukegan Rd. Bannockburn, IL 60015 (847) 578 7331 direct. Email address [donnab@glcu.org](mailto:donnab@glcu.org) We want to thank The Great Lakes Credit Union for providing a speaker for the Retiree's Club.

## IN MEMORIAM

John W Bonert	*Edward F Boyle
Russell L Courtney	Curtis J Curry
James J Daly	Egon W Decker
Raymond D Foote	John L Hartel
Edwin T Heveran	Charlyn M Issleb
Alan R Jastre	Arthur J Jerling
Howard B Johnson	William L Lonergan
William N Mackey	Ronald J Martinec
*Ralph J Massett	Francisco E Mateus Jr
John W McMahon	Anton A Neu
Frank J Oboikovitz	*Charles O'Donnell
Gerald O'Neal	Peter A Paulson
Rolland R Pirkie	William B Sheehan Jr
Daniel J Sikorski	Jack H Sterk
Thomas A Svienty	David Tucker
Joseph P Ulaszek	Bernard Wallbaum
Leonard Weidner	

Our condolences to the families of Edward F Boyle, Ralph Massett and Charles O'Donnell.

## CALENDAR

**Feb 8** – Regular Meeting 1:00 pm at the Apprentice School 115<sup>th</sup> and Ridgeland Alsip IL. Meet and Greet 12:00 noon. We will have nominations for the three odd year E-Board Member election.

**Feb 27**- E-Board Meeting 10:30 am.

**Mar 8**- Odd year Election Luncheon Boyle Auditorium 600 W Washington Blvd, three E-Board members to be elected. We also have nominations at this meeting. Luncheon served at noon.

**Mar 27**-E-Board Meeting 10:30 am.

**Apr 12**-Regular Meeting 1:00 pm at the Apprentice School 115<sup>th</sup> and Ridgeland Alsip IL. Meet and Greet 12:00 noon.

**Apr 24**-E-Board Meeting 10:30 am.

## Drury Lane Dinner Theatre Presents: Chicago

Music by: John Kander, Lyrics by: Fred Ebb, Book by: Fred Ebb and Bob Fosse.

Our next play will be held on Thursday April 27th, 2017 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 March 30th, 2017 with your check for \$54.00 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: Mixed Green Salad,** vegetarian, dairy free, gluten free.  
Mixed Greens, Tomato, Cucumber, Carrots, Radish, Herb croutons, Ranch Dressing.

### **Entrees:**

Vegetable Linguine Pomodoro or

Zucchini, Yellow Squash, Broccoli, Peas, Tomatoes, Basil, Pomodoro Sauce.

Sautéed Tilapia or

Tomato Basil Relish, Served with Roasted Shallot Mashed Potatoes.

Bistro Steak

Bordelaise Sauce, Served with Roasted Shallot Mashed Potatoes

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

**"Give 'em a show that's so splendiferous row after row will grow vociferous."**

After 30 years, the hit musical *Chicago* returns to Chicagoland by kicking off our 2017/18 season. Recipient of six Tony Awards\*, two Olivier Awards, a Grammy\* and thousands of standing ovations across the globe, this razzle-dazzle musical is the #1 longest running American musical in Broadway history. Filled with fame, fortune, and all that jazz this edge-of-your-seat story features one Fosse showstopper after another. If you liked the Academy Award\*-winning film, you'll love this live production reimaged for the Drury Lane stage.

*Chicago* is recommended for ages 13+. Please be advised that there is some sensitive subject matter.

100 Drury Lane\* Oakbrook Terrace, IL 60181

## RECIPE EXCHANGE

This recipe was sent to Bernie Martin from Nicholas Alex. Let me know if you like it, since I have not tried it yet.

### GRANDPA'S GREEK CHICKEN

1 qt. Chicken broth unseasoned  
10 lemons, squeezed for juice  
3 garlic bulbs, crushed  
2 large yellow onions, quartered  
5 lbs red potatoes  
1 large roasting chicken (perdue)  
1 lbs peeled carrots  
2 tsps. Salt  
5 tsps. Black pepper  
4 tsps. Oregano

Place chicken in roasting pan and add broth, garlic, lemon juice, onions, carrots and potatoes. Sprinkle with seasonings. Add enough water so the potatoes are covered in liquid. Roast at 350 degrees for as long as your oven states for the weight of your chicken. When chicken is done remove the pan letting the chicken rest. Potatoes will require addition baking time until tender. Debone the chicken and slice large pieces and place with the cooked potatoes and carrots onto a platter and serve. I have not made this recipe because it serves eight but I think I would place the chicken on a rack in the roasting pan and after removing the chicken I would raise the temperature in the oven to 400 degrees to finish roasting the potatoes. I have eaten Greek chicken in restaurants and if this is anything like that, I know I will love it.

## MARCH 8<sup>th</sup>

Annual Luncheon and Odd Year Election Meeting. At this meeting we will be nominating then electing three members to the Retiree's Club E-Board. If you or someone you know would like to be on the E-Board, please let us know. Our speakers will be Ron Wittingham from Megent Investments and we will have a speaker from the EIT who will explain some of the changes to the drug plan. It should be a good and interesting meeting, so be sure to bring your spouse so you don't have to explain it to her when you get home. Sign up sheets for the luncheon are attached to this newsletter.

## APRIL 12<sup>th</sup>

I am hoping to get a speaker to talk about your hearing. I have made some contacts and don't have anything definite yet, but I will keep on trying. It is no good if you are missing what you should be hearing, especially since our medical plan helps so much with the cost.

## APRIL 27<sup>th</sup>

We will be going to the Drury Lane Oakbrook Playhouse to see the play **CHICAGO**. If you missed the last play because all the tickets were sold out, you should act fast and send your reservation in ASAP so you don't get closed out this time.

Again, if you would like to help me out by planning an event this year, please let me know.

GERRY WHITE 847-635-5659

If you are arriving by bus:

\*Give this map to your driver to aid in directions.

\*BUS DRIVERS... You may pull under the canopy to unload and load but PLEASE TURN OFF YOUR ENGINE WHILE UNDER THE CANOPY.

If you are arriving by car:

\*Please copy this map and distribute to your guests.

\*Free parking is available surrounding Drury Lane and Hilton Suites.

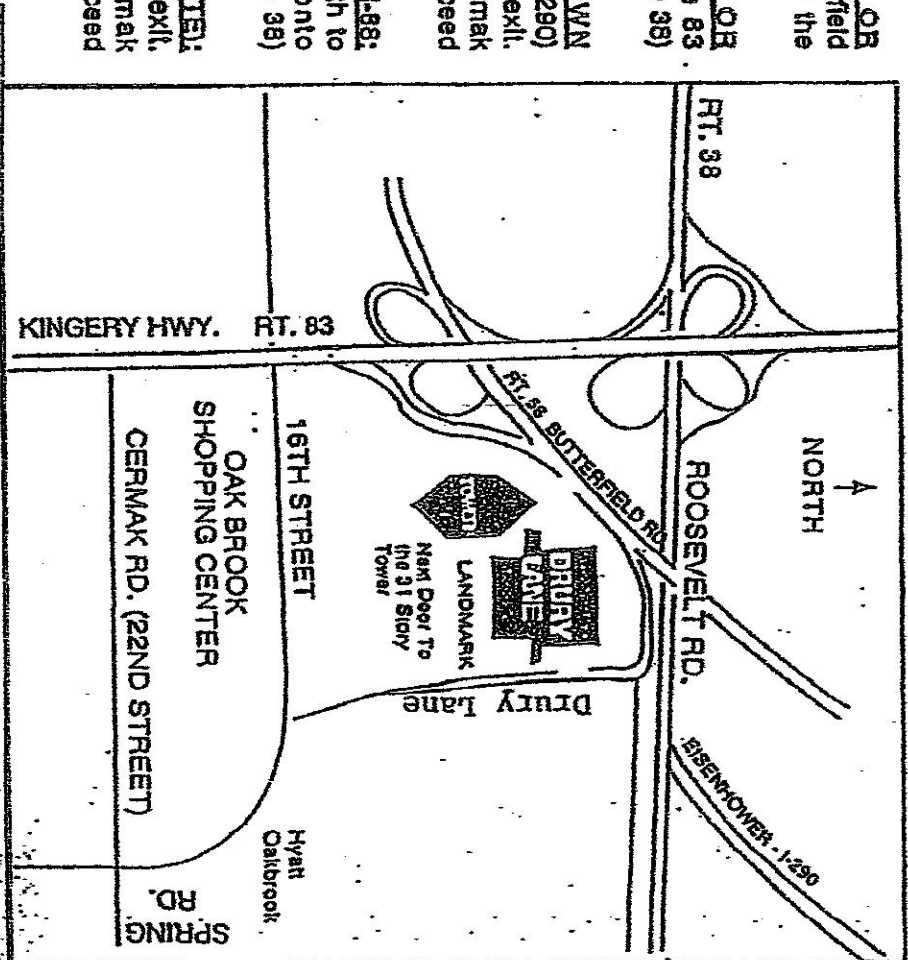
WHEN APPROACHING FROM THE NORTH OR SOUTH ON ROUTE 83: Exit at Roosevelt/Butterfield Road East (Roosevelt Road is Route 38). Follow the GREEN sign to DRURY LANE.

WHEN APPROACHING FROM THE EAST OR WEST ON ROOSEVELT ROAD: Exit Route 83 (Kingerly Hwy.) South to Roosevelt Road (Route 38) East and follow GREEN sign to DRURY LANE.

WHEN APPROACHING FROM DOWNTOWN CHICAGO: Take the Eisenhower Expressway (I-290) West to the East-West Tollway (I-88), Aurora exit. Immediately after paying the \$.40 toll at the Cermak Road/22nd Street tollbooth, exit Right and proceed North on Spring Road to DRURY LANE.

WHEN APPROACHING FROM THE WEST ON I-88: Exit at Midwest Road, turn Right, proceed North to Butterfield Road (Route 56). Turn right onto Butterfield Road, exit Roosevelt Road (Route 38) East to DRURY LANE.

WHEN APPROACHING FROM I-88 (TRISTATE): to I-88 (East-West Tollway) West, to Aurora exit. Immediately after paying \$.40 toll at Cermak Road/22nd Street tollbooth, exit Right and proceed North on Spring Road to DRURY LANE.



## Retired Members

Of Local 134, I.B.E.W.  
600 West Washington Boulevard  
Chicago, IL 60661-2490

Meets the 2<sup>nd</sup> Wednesday, Monthly, at 1:00 p.m.

### Application for Membership

(Please type or print legibly)

Today's Date: \_\_\_\_\_

Name: \_\_\_\_\_ Spouse: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

E-mail: \_\_\_\_\_ Cell Phone: \_\_\_\_\_

Date of Birth: \_\_\_\_\_ I.B.E.W. Card #: \_\_\_\_\_

Please make all checks payable to: **RETIRED MEMBERS L.U. 134, I.B.E.W.** and mail to:

BERNARD MARTIN  
8706 OLCOTT  
NILES, IL 60714

Dues Schedule (paid dues entitles you to a lapel pin, Roster book and monthly *Newsletter*)

Initiation Fee (one time only)----- \$2.00  
If you join between January 1<sup>st</sup> & June 30<sup>th</sup>----- \$20.00 + \$2.00  
If you join after July 1<sup>st</sup>----- \$10.00 + \$2.00  
If you join after October 1<sup>st</sup>----- \$20.00 + \$2.00\*

\* All dues monies will be applied to next year

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 \_\_\_\_\_

Recruited by: \_\_\_\_\_