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

Retiree's Newsletter

April 2019

The club meets on the second Wednesday of each month, at the new union hall located at:
2722 S Dr. Martin Luther King Drive, Chicago, IL 60616

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 by Mario Coletta and Kevin Gibbons

Printed by Kevin Gibbons and James Jennings

Mailed by Bernie Martin

Mail all correspondence to: Retiree's Club, 2722 S. Dr. Martin King Drive, Chicago, IL 60616-2908

Email: www.Local134chicago.com
From the Podium

By the time you receive this newsletter we will be ready to end this crazy winter weather and welcome the warmer temperatures. I always used Saint Patrick’s Day as a marker that winter was over. I have been fooled a few times.

As a reminder, we will be serving corn beef and cabbage at our luncheon on March 13th. We look forward a large crowd! However, you may not receive your newsletter in the mail before, note we post the newsletter on Local 134’s website once it is printed.

I have been retired now for over eight years. In fact, I recently celebrated my 70th birthday. This birthday gave me cause to reflect on the past 7 decades. It has been quite a run. I feel I could write a book to share all the ups and downs, good times and bad, successes and failures, happy and sad times. I am sure you can appreciate my thoughts as you too are living your own exciting life.

My Family and Friends wished me a Happy Birthday with the standard “you are so old humor”, loss of
hearing, forgetfulness etc. I realized how lucky I have been and how young I am. I will admit seeing the number 70 on display for my birthday party galvanized the reality of the day.

I always try to concentrate on the positive in any situation. I have decided to focus on the 0 in the number 70. That is, I am starting all over. I have just started a new decade of life and oh what an exciting time it will be. This decade I will use the experiences that I have learned in the past decade to appreciate more fully every future moment. I intend to pay closer attention and savor all the ups and downs, highs and lows, good times and bad, because after all that is life!

As I always say and I have made it my motto: “Life is good and I am living the dream!”

Kevin Gibbons
ELECTION DAY LUNCHEON
St Patrick Day Theme

MARCH 13, 2019
12:00 NOON

2722 S. Martin Luther King Jr Drive
Memorial Hall

Happy St Patrick's Day
CALENDAR

Mar 13: Regular Meeting 1:00 pm
Luncheon 12:00 noon Memorial Hall

Odd Year Election Luncheon

Mar 17: St. Patrick’s Day

Mar 25: E-Board Meeting 10:30 am

Apr 10: Regular Meeting 1:00 pm
Meet & Greet 12:00 noon

Apr 22: E-Board Meeting 10:30 am

May 8: Regular Meeting 1:00 pm
Meet & Greet 12:00 noon

May 20: E-Board Meeting 10:30 am

May 27: Memorial Day

June 12: Regular Meeting 1:00 pm
Memorial Hall
12:00 noon Annual Honoree Luncheon
50,55,60,65 and 70 year members.

June 24: E Board Meeting 10:30 am
IN MEMORIAM

Leonard Asquini       Kenneth W Biske
Steven J Brazzale     Charles C Brown
Norton R Brown        James F Corrigan
Harold G Harrington   John R Harrison
Robert E Jacksetich   Joseph P Jagar
Dennis K Jarrett      John V Jones
Ernest Karamas        James D Kassner Sr
Lawrence J Little     John P McAndrews
William J McDonnell   Roy E Murray
James W O’Rourke      Harrison J Parker
Leonard F Pasowicz    William H Pauls
William G Plahm       Thomas R Ploke
Mitchell A Rowe       Robert Ruffolo
James E Salerno       Robert Shankman
Bazyl Siebiesiewicz   Martin D Stratman

Our condolences to the families of Retiree’s
Club Members: William J McDonnell
              Roy E Murray
              Harrison J Parker
              William G Plahm
2019 New Retiree’s Club Members

Dean Anderson  William Thomas Noble
Edward S Beien  John F O’Connell
John Centanni  John O’Gorman
Michael Cesario  Harrison J Parker
Walter Cloutier  Paul Penland
Terry Conway  Bill Plahm
John Crowley  Ricky P Polaski
Michael E Davis  Greg Querfurth
Edward Echavarria  Edward Ritchie
Andre Fields  Joe Sayad
Ronald K Hartman  Jim Schultz
Russ Hinde  Arturo Senteno
Thomas Hurley  Norman Sheehan
George Koriath  Joseph P Skerrett
Stephen Krol  Michael Strack
Angel K Kustief  David D Sufranski
Michael A Lombardo  James H Tarasievich
Daniel C Mateja  Jim Thomas
Raymond McCormick  Joseph Volpe
William McDonnell  James W White
John McMahon  Lonnie Williams
William E Moncy  Scott Ziga
RETIRED MEMBERS OF LOCAL 134, IBEW

I WANT TO HONOR THE FIFTY, FIFTY-FIVE SIXTY, SIXTY-FIVE AND SEVENTY YEAR MEMBERS AT THEIR NOON LUNCHEON ON JUNE 12TH, 2019

Luncheon will be held at Memorial Hall
2722 S. Martin Luther King Drive

HERE IS MY DOLLAR FOR EACH PERSON

NAME: _______________________________________

GUEST: _______________________________________
Please print name of guest

SEND THIS FORM BEFORE JUNE 5th TO:

BERNARD MARTIN
8706 N. OLCOTT
NILES, IL 60714

Make checks payable to: Retired Members of Local 134, IBEW

The widows of our deceased members only, are the Club’s guests and need not send the dollar, but are asked to please send in this form with your name, so we know how many people are attending.
Cajun Shrimp Linguine

Ingredients:
1 cup of water
1 ¼ oz can unsalted chicken broth
6 oz linguine
1 lb peeled & deveined uncooked shrimp
1 tablespoon butter
8 oz sliced crimini mushrooms
1 large red pepper cut into ¼” slices+halved
2 tablespoon flour
1 teaspoon Cajun seasoning
¼ teaspoon coarse salt
2/3 cup half and half
¼ cup chopped fresh flatleaf parsley
Combine water and broth in a Dutch oven; bring to a boil
Break pasta in half; add to the broth
Bring back to a boil, cover, reduce heat
Simmer for 8 minutes
Add shrimp, cover and simmer 3 minutes or until the shrimp is opaque.
Remove Dutch oven from the heat and drain
Meanwhile, in a large nonstick skillet melt the butter on medium high. Add mushrooms and bell peppers
Cook 4 minutes or until moisture evaporates.
Add flour, Cajun seasoning and salt; cook 30 seconds
Stir in half and half; cook 1 minute or until slightly thickened, stirring constantly.
Add pasta mixture and parsley to skillet and toss.
Serve immediately
Enjoy!

James Jennings
Dues Renewal Notice 2019

You can pay your 2019 club membership dues by filling in the form below and send it to Bernard Martin along with a check for $20.00, made payable to the Retiree Club Local 134.

Note: Widows of deceased members of our club are considered associate members and DO NOT PAY DUES.

Please Print

Name________________________________________

Spouse_______________________________________

Address_______________________________________

City________________________ State__________ Zip_______

Home Phone (______) __________________________

Cell Phone (______) __________________________

E-mail _______________________________________

Please fill in all current information so we can update our records.

Mail to: Bernard Martin

8706 N. Olcott Ave

Niles, IL 60714

If you have a second address where you spend time for several months please notify us of that address and duration of your stay. We will gladly re-route your newsletter.