

DECEMBER 2016 Newsletter

Carlson Community Club

Email ccc@carlsoncommunityclub.com

Phone 604-485-4571

Please like and check our Facebook page regularly to keep informed of upcoming events.

<https://www.facebook.com/Carlson-Community-Club-354616314635363/>

Whether you like it or not - December and all its craziness has arrived! Here are a few events to keep you warm and cozy inside, and to get you into the holiday spirit!

Breakfast with Santa!



Breakfast with Santa

Our annual Breakfast with Santa will take place on Sunday, December 18th from 9 – 11am. FREE for children 12 and under, \$5 for adults.



Upcoming Events Hosted by Carlson Community Club

Sunday, Dec. 18th

Breakfast with Santa 9 – 11am

Thursday, Dec. 22nd

Member Appreciation 2 – 6pm

Saturday, December 31st

New Year's Eve Dance 7:30pm

THURSDAY RIBS NOTICE!

Thursday Night Ribs is on halt for the month of December. It will resume on January 5th.

Thank you!

Member Appreciation Day!



Thursday, December 22nd will be our Member Appreciation Day from 2 – 6pm. A complimentary buffet of appetizers and drink specials will be available. This is for members only. Thank you.

New Year's Eve Dance

Doors open at 7:30pm on Saturday, December 31st for the New Year's Dance and Social. Please bring an appy which will be put out to share with everyone at 10pm.

Live music by Paradise.

\$15 members, \$20 guests.

Christmas Cheer Family

We are now collecting donations at the Club until Dec. 20th for our Christmas Cheer Family that we have "adopted" this year. Please see family details in the email that was sent out on Dec. 5th. Thanks!



Friday Night Jams and Dances

Jams take place on Friday nights! Any musicians and/or singers out there come share your talent and earn yourself a free drink!

VOLUNTEERS NEEDED to sell 50/50 tickets Friday nights and at various events in the Club – call Brenda at 604-485-4571 if you are able to help between 5pm and 8pm.

Christmas Recipe!

THE CHRISTMAS RUM RECIPE (as submitted by a member)

Here's something to bake - A nice Christmas Rum Cake!!

Once again this year, I've had requests for my Christmas Rum Cake recipe; so here goes.

Please keep in your files as I am beginning to get tired of typing this up every year!

1 cup Sugar
1 tsp. Baking Powder
1 cup Water
1 tsp. Salt
1 cup Brown Sugar
Lemon Juice
4 Large Eggs
Nuts
1 Bottle Rum
2 cups Dried Fruit

Sample the Rum to check quality. Take a large bowl; check the Rum again to be sure it is of the highest quality. Repeat.

Turn on the electric mixer. Beat one cup of butter in a large fluffy bowl. Add 1 teaspoon of sugar. Beat again.

At this point, it is best to make sure the Rum is still OK. Try another cup just in case! Turn off the mixery thingy. Break 2 eegs and add to the bowl and chuck in the cup of dried fruit.

Pick the fruit up off the floor. Mix on the turner. If the fried druit getas stuck in the beaterers, just pry it loose with a drewscriver.

Sample the Rum to test for tonsisticity. Next, sift 2 cups of salt, or something. Check the Rum once again. Now shift the lemon ice strain your nuts.

Add one table. Add a spoon of sugar, or somefink. Whatever you can find.

Greash the oven. Turn the cake tin 360 degrees and try not to fall over.

Don't forget to beat off the turner. Finally, throw the bowl through the window.

Finish the Rum and wipe the counter with the cat.

Enjoy!

Volunteering

If you would like to be involved with the Club whether it be volunteering your time for dinner nights, bingo nights, Celebrations of Life, Burger and Beer fundraisers, decorating for events, or maybe you'd like to organize an event or give lessons on something – whatever it might be, the Club welcomes any ideas and time you might have to give!

Email us at ccc@carlsoncommunityclub.com with your interest.

Many hands make light work....

REGULAR WEEKLY HAPPENINGS

Mondays:

- Bingo

Wednesdays:

- Fish and Chips dinner special

Thursday:

- Rib dinner special
(on halt for Dec.)

Fridays:

- Steak dinner special
- Musicians Jam and Dance

Call the Club at

604-485-4571

for further details.