

Community Volunteer INCOME TAX Program

This is a FREE service for individuals or families who qualify and will run every Wednesday, March 4th to Wednesday, April 29th, from 10:00am to 3:00 pm. To qualify, your annual taxable income cannot exceed \$30,000 for individual or \$40,000 for family and you must provide all of your T-slips. This service IS NOT for those who have business returns, rental returns or complicated investments. For this tax service you must make an appointment. Please leave your name and phone number with the receptionist at the information desk.

! SSAC GARAGE SALE !

WHEN: Saturday, March 14th TIME: 10:00am to 2:00pm WHERE: In the Auditorium SET UP TIME: 9:00am Tables can be rented for \$15.00 each or 2 for \$25.00. To book a table, see anyone on the Reception Desk or call 604-885-8910 for information.



Centre Information

Executive President Joanne Rykers

Past PresidentBarbara LightfootVice PresidentWilma LorimerTreasurerBrigitte HornSecretaryGillian SmithMaintenanceRon Atkinson

Board Of Directors 2015 - 2016

Margaret Boyd Maureen Heaven Barry Pruden Dorothy Fraser David Marsh Linda Stroud

All directors may be reached by e-mail at *directorsdesk1993@gmail.com.* Please indicate to which Director you would like the mail sent.

Janitor - Jim Coffin Cook - Emily McPherson Rental Co-Ordinator - Kassie Ranchie

Sechelt Activity Centre

BUS TRIPS

Thur. Mar. 12 - Tea & Trumpets Leave - 9:15 am Return - 5:30 pm ferry

Tue. Mar. 17 - Powell River, Lunch at the Shingle Mill Leave - 9:15 am Return - 3:25 pm. ferry

- Thur. Mar. 26 Grand Villa Casino Leave - 7:15 am Return - 3:30 pm. ferry
- Tue. Mar. 31 Capilano Mall (Lunch at West Van. Senior Centre) Leave - 915 am. Return - 3:30 pm. ferry



Miscellaneous Phone Numbers St. Mary's Hospital 604-885-2224 Community Information and Help Line 211 Sunshine Coast Community Services 604-885-5881 Senior's One-stop Information Line 604-741-0726

Senior's Advocate: 877-952-3181 or www.seniorsadvocatebc.ca Sunshine Coast Transit 604-885-3234 (Transit buses and Handi-Dart)

Microsoft

Office Hours - 9:00 am to 3:00 pm 5604 Trail Avenue, Sechelt, BC PO Box 564, V0N 3A0 604-885-3513: Reception / Information Desk 604-885-8910: Office Website www.secheltactivitycentre.com E-Mail ssac@dccnet.com The Seashell Echo is published by LeRoy Pattison and can be found on the Sechelt Activity Centre website www.secheltactivitycentre.com This issue of the Seashell Echo has been compiled using Microsoft Office Word 2010 and Microsoft Office Publisher 2010.



PLEASE RECYCLE! The Sechelt Seniors Activity Centre now has a recycling program in place for the Centre. Please put paper products in the marked blue bins, available in most rooms. Newspapers are recycled in their own blue box at the reception desk.

President's Message

March 2015

Dear Fellow SSAC Members

This is my first message as President for 2015. I would like to begin by thanking all of you who attended the AGM on February 19, and to all who have expressed congratulations and support. I promise to work diligently to continue to earn that support, and to further the aims and interests of the SSAC. What will make this job a lot easier is that I have the good fortune to work with a Board that is very experienced and competent in helping to achieve these goals.

Let me introduce the twelve 2015 Board Members: The "Executive" are five members as well as myself: Barbara Lightfoot, as Past President, had been my mentor for the past two years, and I will continue to rely on her wise counsel. The Board is enriched by having Wilma Lorimer, former president, rejoin us as Vice-President. Her experience will be a valuable asset. I am also blessed that Brigitte Horn has agreed to continue as our very able Treasurer. Ron Atkinson, as Maintenance Director, is the real power that keeps the Centre functioning, as we all know and appreciate. Lastly, welcome to our new Secretary, Gillian Smith. Gill stepped into the breach in October, and has shown herself to be adept at translating the hub-bub of our meetings into understandable and accurate minutes. For this alone, she is worth her weight in gold.

There are six "Directors at Large" on the SSAC Board, and their role is to manage the day-to-day working of the Centre, which is a big job! Returning to this challenging and satisfying role, are Dorothy Fraser, Maureen Heaven, and David Marsh. (Well, I hope they are returning because they find the work challenging and satisfying!) Linda Stroud, previously the Board Secretary, moves to a new role as Director at Large. Two newcomers are Margaret Boyd, whom many of you know from her work on the front desk on Fridays, and Barry Pruden, who teaches Chi-Quong.

One of our most experienced and hard working Board members; Dorothy Fraser is recuperating from cardiac surgery. We all wish her a speedy recovery – the Centre isn't the same without you, Dorothy!

Please take a moment to welcome the new and returning Board members when you meet them in the office, or in the lunch room. Your interest and support is what makes this job worthwhile. We welcome questions and feedback too!

The Annual General Meeting on February 19 was well attended and organized. Reports were presented by Barbara Lightfoot, President, Brigitte Horn, Treasurer, and Ron Atkinson, Maintenance Director. There were opportunities for questions from the floor. The election of the new Board was conducted, followed by a social time. Copies of the "Annual Report," a detailed description of the activities of the SSAC during 2014 are available from the office. The next meeting of the General Membership will be in October. All members are welcome to attend Board meetings, which are held on the second Tuesday of each month, September – June.

I'm happy to be part of this vibrant community, and look forward to working with you all to continue our success.

Joanne Rykers President, SSAC

Grocery Receipts

The Sechelt Activity Centre can use your grocery receipt tapes. Clayton's Grocery as well as IGA Marketplace will give the Centre a credit that can be used to help offset some of the cost of providing the delicious lunches to the members every day. Tapes can be dropped off at the entrance of the Centre in a box.



ITEMS ARE NEEDED

The Craft Group is collecting items for the SSAC Flea Market which will happen on Saturday, March 14th. If you would like to donate clean, useable articles, please bring them to the Centre and speak to the Day Director in the office. All proceeds go to benefit the Centre. MANY THANKS!



HELP, PLEASE HELP!!

Cheri Kingsland, Volunteer and Member at the Centre, is looking for white or ecru doilies for a project she is

planning. If you can help her out please leave the doilies at the office anytime between 9 and 3 weekdays.





Thursday, March 5th - Ann Fitzau Friday, March 13th - Dorothy Fraser Thurs. March 19th - Ann Fitzau Friday March 27th - Dorothy Fraser



Mon. Mar. 2

Tue. Mar. 3 Wed. Mar. 4 Thur. Mar. 5 Fri. Mar. 6 Mon. Mar. 9 Tues Mar. 10

Wed. Mar. 11 Thur. Mar. 12 Fri. Mar. 13

Mon. Mar. 16 Tue. Mar. 17 Wed. Mar. 18 Thur. Mar. 19 Fri. Mar. 20 Mon. Mar. 23

Tues. Mar. 24 Wed. Mar. 25 Thur. Mar. 26 Fri. Mar. 27

Mon. Mar 30 Tue. Mar 31

MARCH LUNCH MENU

11:30 am to 1:00 pm Everything Is Made From Scratch!

Turkey & Yam Shepherd's Pie Baked Chicken Roast Beef Chicken Stir Fry Fish & Chips

Bangers & Mash Butter Chicken Roast Ham Baked Salmon Fish & Chips

Chicken Quesadillas Corned Beef Roast Pork Quiche Salad Fish & Chips

Beef Stroganoff Meatloaf, Mac n' Cheese Chicken Cordon Bleu Lasagna Fish & Chips

Dahl Lentil Rice Bowl Chicken Pot Pie

We also serve soup, sandwiches and salads every day. Desserts will vary. Everything is home made including the bread that is baked every morning for sandwiches as well as the Succulent Soups, Delectable Desserts and Exquisite Entrees. For a reasonable price, we can provide container(s) if you're planning to take food home.



We Have A Monthly Friendship Tea!

It's on the first Tuesday of the month. from 2:00 pm to

3:00 pm. Everyone is welcome! The next one will be on March 3rd.



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Bees fly about 20 kilometers an hour

Book Faire

Saturday March 14th 10am - 3pm



Sechelt Public Library Featuring a great assortment of fiction and non-fiction books



REMINDER - LOCK AFTER LEAVING Recently the doors to the Centre have been discovered locked but still open. This means that the door mechanism was locked but the door itself was not closed completely and therefore, the latch did not catch. And also, the door has been found totally unlocked.

Please make sure that if you or someone from your activity locks the door (front or back), turn around after you're out of the building and give the door a tug to make sure it's actually locked.

Kassie Ranchie, Rental & Activity Coordinator

Old Milwaukee beer is brewed in Detroit



LEARN TO BE A HAM RADIO OPERATOR!

Why be a ham radio operator?

Never be out of 'cell tower' range.

You have an opportunity to become part of the local emergency services and help people in distress or during disasters.

Mentor others using the radio for communication.

Provide communications for road race events and other community events

Or surf the air waves of the world and make new friends around the world.

Lessons are to be given by a licensed ham radio operator.

Dates and times to be arranged. (Morse code is no longer a requirement) If interested contact: **Barbara Lightfoot** ssac@dccnet.com or call 604-741-0777

No wonder they smell so good: Laid out flat, a human's nasal membranes would be the size of a quarter. A dog's would be the size of a paper towel.



Hello again.

Hello everyone, here we are in March, the "In Like a Lion, Out Like a Lamb" month.

Just a reminder that Melinda Burns will be at the Seniors Activity Centre on March 6, from 1:00 – 2:30 PM. Melinda will be introducing our 2015 Travel Tours using a State of the Art visual, Keynote program.

Light refreshments will be served and numerous door prizes will be given away, as well as attendance tour discounts offered.



YOU'VE WRITTEN A WILL... But are ALL your ducks in a row?

BC has the second highest PROBATE fees in the country. Learn what probate is and how it will effect your executor and estate.

Thieves are targeting the identity of the deceased. Prevention begins now...and is easy to implement.

Cremations and Burials not preplanned lead to OVERSPENDING and stress. Learn how preplanning makes things easier for loved ones.

Most Canadians do not have a proper Living Will! Ensure your family is protected from the anxiety of forced medical decisions.

An Unprepared Estate Can Devastate Your Family

Join us for FREE at the "Living Well And Leaving Well" Workshop.

WHEN:	Tuesday, March 3, 2015
WHERE	Sechelt Seniors Activity Centre
	Craft Room
WHEN	10:00 am to 11:30 am

Pickleball Fun And Friendship At The Seniors Activity Centre

In the past few months SSAC members have been to Powell River three times to play Pickleball. To reciprocate the hospitality, on Saturday, Feb. 21, the Centre hosted a day of fun and friendship for pickleball players from Powell River.

To break the ice the day started with fun matches by teaming up players from both sides. Delicious snacks and a wonderful lunch were provided by contributions from members and many volunteers helped ensure the day was a great success.

The day ended with new friendships having been forged and many happy but tired smiles. Many thanks to the Centre for allowing us to host this event and special thanks to the many volunteers who provided food for the day and helped with set-up and clean-up.

Submitted by the Pickleball Working Group

STUFFED PEPPERS FOR TWO

Ingredients

Recipe makes 2 servings.

- 1 cup water
- 1/2 cup uncooked rice
- 2 green bell peppers, halved from top to bottom

and seeded

- 1 tablespoon olive oil
- 2 green onions, thinly sliced
- 1 teaspoon dried basil
- 1 teaspoon Italian seasoning
- Salt and pepper to taste
- 1 tomato, diced
- 1/2 cup crumbled feta cheese

Directions

1 - Preheat oven to 400 degrees F. Lightly grease a baking sheet.

2 - In a medium saucepan, bring water to a boil. Stir in the rice. Reduce heat, cover, and simmer for 20 minutes. Remove from heat, and set aside.

3 - Place the peppers cut-side down on the prepared baking sheet. Roast 25 to 30 minutes in the preheated oven, or until tender and skin starts to brown.

4 - While the peppers are roasting, heat oil in a medium skillet over medium-high heat. Cook the onions, basil, Italian seasoning, salt, and pepper in oil for 2 to 3 minutes. Stir in the tomato, and cook for 5 minutes. Spoon in the cooked rice, and stir until heated through. Remove from heat, mix in the feta cheese, and spoon the mixture into the pepper halves.

5 - Return to the oven for 5 minutes. Serve immediately. Enjoy!

In 2006, the Hell's Angels sued Disney for using their logo in the movie Wild Hogs.



KITCHEN VOLUNTEER REMINDER!

Please sign up on the new 2014 calendar. We require more general help from 10:00 am to 1:00 pm.

Our cook and the members would greatly appreciate your help in any area that you feel comfortable doing. Perhaps you might wish to help prep vegetables, make sandwiches, or be a server.

Once a month? Once a week? You decide.

We can't do it all without YOU!. If you can assist in any way, please contact Doug at 604-885-8910 for further information.

URGENT—HELP NEEDED

The Centre is looking for a Volunteer to do the recycling run. The Centre's recycling is already sorted and needs to be dropped off at the Recycling Depot (at Salish Soils at 5646 Black Bear Road) once a week. The Volunteer will receive one free lunch a week as compensation. Thank you for helping in this important position.

Please see the Day Director or Kassie to apply.

SENIORS COMPUTE!



But they won't be computing at the Senior's Centre this March or April as the Community Volunteer INCOME TAX Program is taking place when and where the Computer Classes are normally scheduled. Regular computer classes will resume again in May.

CRAFT PROJECT - MINI LEPRECHAUN HATS



You'll never guess what these mini leprechaun hats are made of -Styrofoam cups! This St. Patrick's Day craft is the perfect way to get into the Irish spirit.

MATERIALS Styrofoam cups gold chenille stems hot glue gun magnets (optional)

acrylic paint in green and black scissors shamrock buttons (see note 7)

INSTRUCTIONS

1 - Preheat oven to 250 degrees F. Note: The temperature and instructions in this craft are based off of a dark coated cookie sheet at 250 degrees F in an electric oven. You may want to experiment with different temps until you receive satisfactory results. I recommend baking one or two cups at the recommended temperature and time first. If they seem to melt too quickly or the ends curl up and under, try reducing the temperature and trying again.
2 - Place Styrofoam cups upside down (open end of cup down) on a dark coated cookie sheet, placing them about 1-2" apart. Note: we experimented with both dark coated and silver

cookie sheets, the cups did not melt properly on the silver sheets.

3 - Bake in the oven for approximately 3 minutes, don't walk away! It will take about one minute before you see any changes to the cups, then the heat will begin to melt and shrink them rather rapidly after that. It's lots of fun for the kids to watch, so be sure to turn the oven light on.

4 - Remove the cookie sheet from the oven and set aside to cool completely. DO NOT try to remove the cups from the cookie sheet until they are completely cooled. As they cool, the Styrofoam that is stuck to the sheet will relax and release its grip from the sheet, allowing you to remove them easily. Most cups will melt rather well, though you may end up with one or two that look rather distorted or disfigured.

5 - Paint the "hats" with green paint, one coat is usually enough, and allow them to dry completely. Once they are dry paint a black rim around the hat and allow to dry again.

6 - Mean while, take a gold chenille stem and bend it into a square or rectangle for the hat's buckle, trim end off with scissors. When paint is dry, hot glue the buckle to the front of the hat on the black rim. Hot glue a shamrock shaped button to the top portion of the front of the hat.
7 - Note: Instead of the buttons, you can either paint a shamrock on by dipping the eraser of a new pencil into dark green paint and dotting it onto the hat three times, or cut your own out of felt or craft foam.

8 - If you like, you can hot glue a small round magnet to the bottom of the hat at the brim and hang on the refrigerator.

INTERESTED IN LEARNING UKULELE?

This is an expression of interest for a beginner Uke class. Come out and have some fun singing songs and learning to play.

COST: \$40.00 for Eight, One Hour Classes. WHERE: at the Sechelt Activity Seniors Centre WHEN: to Be Announced BRING: Uke, Pencil & Humour

A minimum of eight participants are needed for these classes to take place. If interested, please sign up on the sheet posted on the bulletin board as you come in the door.