

## September/October News

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#### What's Happening ?

##### Your Union

- ◆ Updates for the Past Few Months
- ◆ Time for a Pizza Party ??
- ◆ Welcome New Members
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This edition is just getting us back into the routine again and nothing too heavy to report. We've had a tough go in September with the visit from the Ministry to see where they can cut 4 million dollars from our budget!!

For our October meeting we would encourage all of our members to come out in person for the General Membership meeting on October 21, at 7:15. We are expecting that there will be a lot to talk about, given the Ministry should release the report around that time.

Finally, the Union would encourage all of our members to ensure they take advantage of having a Union Steward present at all meetings they have with Management to ensure proper representation and support in all matters. As discussed at the town hall meeting, there has been a noticeable increase in investigations and disciplinary actions in the past 9 months. In such uncertain conditions emotions are high and it is apparent that there is a lot of pressure on all members. We want to work together to resolve concerns and reassure everyone that you can count on us.

**Allison Prusky– Our President–** Has been very busy this summer with various meetings and ensured our members were represented during meetings with management. Allison has been in constant communication with CUPE and OPSEU locals representing all the CAS's across the province working on media and lobbying campaigns to raise awareness of the concerns related to Youth being placed in unlicensed placements, the Ministry's Operational Reviews and the funding crisis for Child Welfare. CUPE and OPSUE are committing to continued pressure on the Provincial Government to make better decisions. She is currently on a leave from work but continues to ensure the members are taken care of. The Executive does not take a break. They continue to work on your behalf all 12 months.

**Jill Paquin- Our Vice President -** Has put her house up for sale. Wishing you a quick sale Jill. Jill is getting ready for retirement and this was one of their goals. Jill has continued to attend disciplinary meetings with members and management all summer long to ensure management remains fair.

**Lora Johnson– Recording Secretary—** Has made a job change in recent months and is now the face of the main reception area. New area, new challenges but continues to ensure our meetings have all we need with regard to paperwork. Congratulations Lora.

**Tina Gauthier –Secretary Treasurer -**continues to travel many times a month to the East district to see clients. Tina is also doing some Stewarding for our local. We continue to use her as our courier service for any official union items we need to get to the members. (Carol Cordell is also a person we use for this purpose) and so glad they continue to say yes. We are hoping to purchase a new computer for Tina. She is using a very old system that makes things difficult for her at times.

**Ami Madsen– Chief Lead Steward–** has settled into her role well. Time and experience will allow her to learn and adjust as necessary. We do hope we can continue to rely on Ami Gilmour and now Kim Montgomery and Hanna Campbell as shop Stewards.

**Kim Montgomery– Membership Officer –.**Had a wonderful vacation to Newfoundland this past summer. She ate fresh fresh fresh lobster. Kissed a Cod and became a Newfie! Well on paper anyway. Kim has become the membership officer for CUPE Council Local 9113 and will be heading to Winnipeg in early October for the National Conference. She hopes to concentrate on the Health and Safety aspect of the Social Services during the break out talks.

**Ami Gilmour– Shop Steward–** Is available if anyone has concerns or questions she can get the answers for you. Hanna Campbell and Kim Montgomery are also Stewards (in training) if you require assistance.

# 5269 UNION NEWS



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## Pizza Party Time?:

With fall fast approaching and darker evenings soon to appear, we start to get into a slump. Well, this member does anyway. So to break up the slumping I thought maybe we could have a little gathering somewhere for Pizza after work someday? Beer (or beverage of choice) of course would be on you.

We need to ensure our workers are continuing to bond and become more active in the union.

Active equals success.

We need creative new ideas that will work well with all members to promote healthy dialogue.

So, if you have an idea for a venue– a theme– let's hear it.

My ears and email is available: [Membershipofficercupe5269@gmail.com](mailto:Membershipofficercupe5269@gmail.com)



IN SOLIDARITY



Welcome to our newest members since the May Newsletter:

Shania Kilpatrick (EAST)  
Cameron Duhaime (EAST)  
Amanda Nelson  
Rachel Gagnon

Goodbye to our Retirees– Evelyn Provenzano and Debbie Nelson We wish them well in their future.

Keeping Up with our Members:

We need to know if you have changed your active email, your cell number, your address etc.

Email: [MembershipOfficerCupe5269@gmail.com](mailto:MembershipOfficerCupe5269@gmail.com)

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**Easy Recipe for Fast Family Meals**-Most of the younger families working at CAS Algoma have children involved in some kind of after school activity or weekends are full of running as well. To help with the stress level and to save the budget (and your waistline) from getting fast-food, I thought I'd post an easy and cost efficient recipe for you.

## Cheeseburger Pie

The cheesy crust bakes in the oven!

**YIELDS:6** serving(s) **PREP TIME:10** mins **TOTAL TIME:40** mins

### Ingredients

- 1 Tbsp. olive oil
- 1 lb. lean ground beef
- 1/2 c. chopped yellow onion
- 1/2 tsp. kosher salt
- 1 Tbsp. Worcestershire sauce
- Nonstick cooking spray
- 2 large eggs
- 1 c. whole buttermilk, room temperature
- 1 Tbsp. salted butter, melted
- 1/2 c. all-purpose flour
- 1 tsp. baking powder
- 1 c. shredded cheddar cheese
- Pickle slices, for serving (optional)
- Ketchup, for serving (optional)
- Burger sauce, for serving (optional)

### Directions

Preheat the oven to 400°F.

Heat a large skillet over medium heat. Add olive oil, ground beef, onion, and salt. Cook, stirring occasionally, until meat is browned and crumbly and onions are softened, 8 to 10 minutes.

Drain any excess fat from the pan, if you like. Add the Worcestershire sauce and cook until absorbed, about 2 minutes more.

Spray a 9-inch pie plate with nonstick cooking spray. Transfer the meat mixture to the pie plate.

Whisk together the eggs, buttermilk, and melted butter in a medium bowl until smooth. Add flour and baking powder; whisk until smooth. Pour over the hamburger mixture in the pie plate.

Sprinkle all over with cheese. Bake until top is browned and center is set, about 25 minutes.

Serve the pie in slices with pickles, ketchup, and/or burger sauce, if you like.

CUPE District Councils are groups of CUPE locals from a particular region that work together on common issues. Their work includes community projects, political action at the local level, bargaining support and the promotion of strong public services and other CUPE ideals.

Chartered through the national union, District Councils are a strong voice for CUPE members in the communities they live and work in.



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