

Canadian Parents for French – Portage la Prairie Chapter
École Arthur Meighen School
March 3rd, 2014
7:00 pm

AGENDA

Regrets-Trish Bott, Carol Luowski

Attendance-Kristen Zwarich, Marie Patenaude, Rhonda McCutcheon, Helen Dreger

Welcome/Start 7:10 pm

Review of Minutes of Last meeting/ Minutes Adjusted/Adoption of Minutes

OLD BUSINESS

Financial Report –Diane absent

Hot Dog Fundraiser-\$ 156 profit/460 hotdogs made/parent helpers from FI and Basic French

Festival Du Voyageur-1 bus went/ 11 families- 32 on bus+ 6 drove themselves
- Went well //really cold

CPF Manitoba – Presentation/EAMS-went well//promotional items given to chapter

NEW BUSINESS

Concours-FI- March 19th//FI finals March 20th 4-6 pm/Basic French March 25th4-530pm

Camp Soleil – July 14-18th/ \$85 member/\$125 non-member/and includes membership
- Second child is \$75

Grade 8 Tour at PCI-April 7th / April 8th Parent Information Night 6 pm//Rhonda will email Rob Gamache//English Presentation// plus tour//snacks available

St. Patrick's Day Café – March 17th – EAMS

Other New Business-

Next Meeting Date- April 10??/7pm

Adjournment-8:35

Café Irlandais

Date - March 17th

Time - Doors open 5:45 Dinner 6:00

Prep team stay after school Servers/Decorators - arrive 5:15

Adult Helpers Helene Hogarth, Rob Vachon (clean-up),
Going to confirm with Paulette Rheault, Angela Mills, Julie Howe, PCI Students,
and Paulynn

Decorations - Centre pieces and extras- Trish

EAMS Students - servers to wear white shirts/black pants - will add a tie or sash. Will look for small clipboards

for servers

Menu Punch, Green Salad, Biscuits, Stew, Fruit Skewers, Rainbow Cupcakes
The stew and cupcakes will be made ahead of time (just will need to be iced and decorated
Punch/water will be prepared and brought down to the Band Rm on trolley. (Hide drinks behind dividers)
Salad brought out from Kitchen - just need to know how many per table by server
Buns/Butter and Stew brought out from kitchen by server
Fruit Skewers 4/table in small caldron Tray with cupcakes will be brought to table by servers
have cups for butter,salad dressing,fruit dip - Have 45 plates for salads

Recipes/Pictures will be at each station (Marie will translate recipes from Rhonda)
Marie will make up server cue cards - Kristen will practice with servers at lunch time ahead of time
Marie - translate menu for Rhonda for Menu

Entertainment Gareth Rice, Jake, Kristen will talk to Ed for more suggestions

Door Prize - Helen will make up something Irish! - \$40 approx. Have tickets

Marie - ask Paulynn to help, Translate recipes, server cue cards, translate menu for Rhonda to type up

Kristen Check with Julie Howe, Angela Mills, Paulette Rheault for adult helpers, Send out forms, collect forms,
Check with Ed G. to see if he has anyone that would play for us, Ask Jake to play, practice cue cards with
kids at lunch time a couple of times. - check card tables - see if we need more

Helen Make up door prize - Irish Theme

Trish Decorations, Make a stew (with basic ingredients from Rhonda), Ties and Sashes for kids, napkins, skewers,

Rhonda Recipes to Marie, Menu to Marie, then Fun Facts about Ireland to Marie to translate
make Menu,
Buy food, bowls, small plates for salad (have 45), knives, clear cups for punch/water
Clipboards x 15, tablecloths x 10 green (have 6) - Make stew

Delnora Make a stew (with basic ingredients from Rhonda)

Carolyn Make a stew (with basic ingredients from Rhonda)