

## The Drift Newsletter – March 2019

President 2018-2019: Cathie Clinch

### PRESIDENT'S MESSAGE

By Cathie Clinch

Hello Mining Women: We welcome March with it's longer days and more sunshine!

On February 20<sup>th</sup>, several Members and guests enjoyed a gourmet lunch at the Bin 4 Burger Lounge before an entertaining and funny matinée of "The Matchmaker". They were good antidotes for any winter blues!

In March, we will meet at the Bella Restaurant on Hornby Street and afterwards visit the "French Moderns: Monet to Matisse, 1850-1950" exhibition at the Vancouver Art Gallery.

March is also the month for Spring Break activities. Whether you have a Staycation in Vancouver go skiing at Whistler in Vancouver or chase the waves in Maui - enjoy the time with family and friends!

We are planning our AGM for May 28<sup>th</sup>!! Check "The Drift" for more details of our important Spring meeting.

If you have any suggestions for future meetings, please contact any member of the Executive. Your input is valuable for future planning.



### PROGRAMMES:

#### Tuesday, March 19th: Lunch (and Art Gallery)

We decided to take advantage of the fact that there is an exhibition of French Modern artists organized by the Brooklyn Museum at the Vancouver Art Gallery, and located our March luncheon to the Bellaggio Café located across the street at 773 Hornby Street, Vancouver.

#### [Link to Menu at Bellaggio Cafe](#)

This will be an informal lunch and those that are interested can go across to the Vancouver Art Gallery to visit the

**Time: 11:30AM Lunch** at Bellaggio Café, 773 Hornby Street, Vancouver

**1:00ish** those interested can go across to the Vancouver Art Gallery to visit the *French Moderns: Monet to Matisse* exhibit

**Cost:** Lunch will be a la carte... what ever your heart desires.

If you decide to go across the street to the Vancouver Art Gallery, entrance fees are Adults \$24, Seniors \$20. There is a discount if entrance fees are purchased in advance online; the costs are \$22.86 Adults, \$19.05 Seniors To purchase in advance, follow the link below and click [Buy Tickets](#)

#### [Link to Vancouver Art Gallery Information](#)

#### [Link to French Moderns Exhibition](#)

**\*\*\* Make sure to get a wrist stamp before you enter the exhibition so you can re-enter the exhibit again after taking an afternoon break nearby on Alberni Street or Robson Square. \*\*\***

Tuesday evening entrance fee is by donation from 5pm-9pm. Have your significant other come and meet you at the Art Gallery after work and explore the exhibits together.

Gallery Members are free.

The Vancouver Art Gallery, Main entrance located at 750 Hornby Street, Vancouver. Paid parking is available nearby at the Hotel Vancouver, Pacific Centre Mall and Robson

Square Complex. The Art Gallery is also easily accessible by public transport.

**RSVP:** Dawn Russell at [dawncolin@telus.net](mailto:dawncolin@telus.net) by March 15<sup>th</sup>.

**Tuesday, April 16th: *Museum of Anthropology***

Join us for a guided tour of the Museum of Anthropology (MOA) on the UBC campus.

**Place:** Museum of Anthropology, 6393 NW Marine Drive, Vancouver, BC, V6T 1Z2

As we are still working out the tour, details will follow as to time and cost of the tour in the April Drift newsletter

Map and directions of UBC:  
<http://tinyurl.com/ly89uf>

**Parking:** Available in the garage across the street at the Rose Garden Parkade. Parking is expensive so carpooling is advised. In the past, some have met at the University Golf Club (our place for lunch) and carpoled to UBC from there.

**Lunch:** After our tour, we will be meeting for lunch at the Westward Ho! Restaurant, University Golf Club, 5185 University Blvd in Vancouver.

**A la Carte menu:** To view the lunch menu, see on the last page of the Drift newsletter

**Getting To UBC:**

*By Public Transportation:* Take bus #14-UBC from downtown (Georgia St and Granville Street stop). Get off at the UBC bus loop and walk 9 minutes to the museum at 6339 Stores Road. Total transit time from downtown is about 49 minutes.

*By Car:* Take W10th Avenue from Burrard Street and continue along University Blvd. Turn left onto Westbrook Mall and continue until first right onto Agronomy Road, then turn right onto West Mall. Park in the West Parkade. Total travel time is about 20 minutes from downtown.

**Tuesday, May 28<sup>th</sup>: *2019 Annual General Meeting at the Kings Landing Grand Room***

Please join us for a coffee and baked goods in the Grand Room of the Kings Landing Condominiums, the site of our more familiar September coffee mornings. We will be having an informal coffee morning type visit amongst friends followed by the 2019 Annual General Meeting.

**Event:** GVMWA Annual Coffee Morning

**Location:** Grand Room, Kings Landing  
420 Beach Crescent, Vancouver

Please mark your calendars the date of this years AGM. More details will come in forthcoming Drift newsletters.

**MEMBERSHIP**

Please call Mary Leathley at 604-921-3318 if you have any changes to make to your contact details; telephone number, email address or physical address and we can pass those changes to the membership.

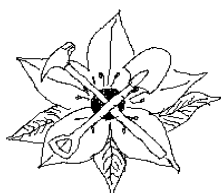
There are receipts available for dues paid this year, if you would like yours please contact Mary at the telephone number listed above.

**CORRESPONDENCE**

If you know of any member who has had an illness, birth, special anniversary, or other event where it would be appropriate to send a card, please call Mary Leathley at 604-921-3318.

**DATES TO REMEMBER**

March 19 <sup>th</sup>	Bellaggio Cafe, Art Gallery
April 16 <sup>th</sup>	Museum of Anthropology, UBC
May	M4M Diamond Draw
May 28 <sup>th</sup>	AGM



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START & SHARE	BURGERS & MORE	SANDWICHES
<p><b>SMOKED SALMON FLATBREAD 14</b> Wild salmon, cream cheese, capers, red onion, arugula &amp; balsamic drizzle</p> <p><b>CALAMARI 12</b> Seasoned panko, jalapeno &amp; tzatziki sauce</p> <p><b>LETTUCE WRAPS 12</b> Satay vegetables, crispy noodle, spicy hoisin, roasted peanuts, sesame &amp; cilantro Add chicken +7</p> <p><b>NACHO PLATTER 15</b> Add sliced chorizo or grilled chicken +7 Add guacamole for +3</p> <p><b>CHICKEN STRIPS 14</b> House made chicken tenders, French fries, plum or honey mustard dip</p> <p><b>CHICKEN WINGS 14</b> 1 lbs wings ~ teriyaki, hot, BBQ, cracked pepper &amp; salt, honey garlic or chili lime ~ ranch or blue cheese</p>	<p>Burgers served on a 'La Baguette' potato bun with your choice of French fries or Mesclun greens</p> <p><b>BEEF BURGER 16</b> 7oz hand pressed patty, lettuce, tomato &amp; red onion Add double smoked bacon &amp; aged white cheddar +3</p> <p><b>WILD SALMON BURGER 17</b> English cucumber, red onion, tomato, arugula &amp; tartar sauce</p> <p><b>VEGETARIAN BURGER 16</b> BC wild mushrooms &amp; onion patty, avocado, lettuce &amp; tomato</p> <p><b>HOUSE MADE CHILI 13</b> Slow cooked beef, mushrooms, roma tomato, bell peppers, aged white cheddar, sour cream, green onion with garlic toast</p> <p><b>PACIFIC COD &amp; CHIPS 19</b> Deep fried pacific cod filets in house made batter, French fries, coleslaw &amp; tartar sauce</p>	<p>Served with French fries or mesclun greens &amp; 'La Baguette' sourdough or multigrain bread ~ gluten free bread +2 croissant +2</p> <p><b>DELUXE BEEF DIP 17</b> Shaved roast beef, crispy onion, aged white cheddar, basil aioli, on a ciabatta. Beef jus on side</p> <p><b>SHRIMP CROISSANT 15</b> Pacific shrimp, fresh dill aioli &amp; avocado</p> <p><b>CAJUN CHICKEN 17</b> Cajun chicken breast, aged white cheddar, tomato, red onion, lettuce, chipotle aioli, on a ciabatta</p> <p><b>CLUBHOUSE 16</b> Roasted turkey breast, bacon, tomatoes, aged white cheddar, lettuce &amp; mayo</p> <p><b>HALF SANDWICH &amp; SOUP 11</b> Turkey breast, black forest ham, tuna, shrimp, roast beef or egg with soup, mesclun mixed greens or French fries ~ sub bowl of soup +3</p>
SALADS	SOUPS AND SIDES	PASTAS
<p><b>CLUB SALAD 17</b> Grilled chicken, double smoked bacon, bocconcini, avocado, croutons, grape tomatoes, mesclun greens &amp; sherry vinaigrette</p> <p><b>CAESAR SALAD 13/7</b> Romaine, croutons, parmesan &amp; house made dressing</p> <p><b>BEEF &amp; GOAT CHEESE SALAD 14</b> Red &amp; yellow beets, kale, arugula, mesclun greens, sundried cranberries, spiced pecans &amp; balsamic vinaigrette</p> <p><b>ARCADIAN MIXED GREENS 14/7</b> Mesclun greens, goat cheese, grape tomato, crispy beets &amp; sherry vinaigrette</p> <p><b>SALAD ADD ONS: +7</b> Grilled Chicken breast, Wild salmon or prawn skewer</p>	<p><b>HOUSE-MADE SOUP 5.5 / 8.5</b> Clan Chowder or Daily Feature</p> <p><b>FRENCH FRIES 5</b></p> <p><b>YAM FRIES 6</b> Chipotle mayo</p> <p><b>RUSTIC AVOCADO TOAST 12</b> Avocado, olive oil, grape tomatoes, radish, siracha, toasted hemp seeds, on artisan toast</p>	<p><b>CHEESE TORTELLINI 19</b> Slow cooked tomato sauce &amp; fresh basil, with crostini</p> <p><b>PRAWN &amp; SCALLOP LINGUINE 21</b> Seared prawns &amp; scallops, slow cooked alfredo sauce, fresh basil &amp; parmesan, with crostini</p> <p><b>PENNE RIGATE BOLOGNESE 19</b> Italian pork &amp; beef sausage &amp; parmesan, with crostini</p> <p><b>LINGUINE &amp; MEATBALLS 19</b> Spicy tomato sauce &amp; fresh basil, with garlic toast</p> <p>Sub Gluten Free Penne +3</p>
<p><b>ALL DAY BREAKFAST 8AM-4PM</b> ~ All Free Range Eggs ~</p>		
<p><b>TWO EGG BREAKFAST 11</b> Double smoked bacon or chicken &amp; apple sausage, roast potatoes, fresh fruit &amp; sourdough toast ~ <b>champions pancakes</b> +3</p> <p><b>OMELETTE 12</b> Served with roast potatoes, fresh fruit &amp; sourdough toast</p> <ol style="list-style-type: none"> <li>Black forest ham, mushroom &amp; aged white cheddar</li> <li>Goat cheese &amp; roasted red pepper</li> <li>Smoked wild salmon &amp; creamed tarragon spinach</li> </ol> <p><b>HANGOVER CHILI 17</b> Two soft poached eggs, house made chili, double smoked bacon, aged white cheddar, sour cream &amp; sourdough toast</p> <p><b>BREAKFAST BURRITO 14</b> Scrambled eggs, spicy sausage, aged white cheddar, salsa, avocado, sour cream &amp; roast potatoes</p> <p><b>AVOCADO TOAST &amp; EGGS 15</b> Two soft poached eggs &amp; avocado, on rustic sourdough toast, with mesclun greens</p> <p><b>HOUSE MADE GRANOLA 12</b> Yogurt &amp; fresh fruit</p>	<p><b>WESTCOAST BENNY 13</b> Two soft poached eggs, smoked wild salmon, hollandaise, fresh fruit &amp; roast potatoes</p> <p><b>BACON &amp; TOMATO BENNY 13</b> Two soft poached eggs, double smoked bacon, roast Roma tomato, hollandaise, fresh fruit &amp; roast potatoes</p> <p><b>SPINACH BENNY 13</b> Two soft poached eggs, creamy tarragon spinach, hollandaise, fresh fruit &amp; roast potatoes</p> <p><b>TRADITIONAL BENNY 12</b> Two soft poached eggs, back bacon, hollandaise, fresh fruit &amp; roast potatoes</p> <p><b>PANCAKES 10</b> House made pancakes Add organic blueberries, banana or chocolate chips +2</p> <p><b>HOWARD'S BREAKFAST SANDWICH 13</b> Two over hard eggs, lettuce, tomato, aged white cheddar, double smoked bacon, roast potatoes &amp; sourdough toast</p>	
<p>~ Prices do not include the government's share ~</p>		