



# Local 329 Buzz

KEEPING MEMBERS UNITED

*News and Information for OPSEU Local 329*

*April Issue*

## ***Message to our members***

As you have probably noticed, our contract has once again expired. Although our Bargaining Team did attempt to meet mid-April, the meeting had to be cancelled. They will endeavor to reschedule it and get the next round of bargaining started.

As far as our Collective Agreement goes, because bargaining for the April 1, 2014-March 31, 2017 contract wasn't finalized until last summer, it will take some time for the Collective Agreement to be updated and printed. Once it is, it will remain in effect until this round of bargaining is completed. Until then, we will continue to refer to the April 1, 2011 – March

31, 2014 Collective Agreement along with the changes that were award in Arbitration.

If you would require a copy of the Collective Agreement or have any questions about the bargaining process, please feel free to contact the Union Office, ext. 2324.

The bargaining team will be keeping us updated the best they can (it is a very confidential process and they will be limited in what they can share). Please check our OPSEU boards for bulletins, future issues of the newsletter, our website and our Facebook group for updates.

Thank you for your patience during this time.

## ***Health and safety matters***

This is just a reminder to all staff to have your screamers (and anyone working in the Atrium to also have your ELPAS) on your person and visible at all times while working.

Wearing these items was an order from the Ministry of Labour and Managers are completing checks to ensure staff are compliant.

### **Recent Events:**

April 24-28: Admin Professional Week

### **Upcoming Events:**

May 8-14: Nurses Week

Thank you all for everything you do!

## **SHARE YOUR MESSAGE HERE!!!**

Do you have a special announcement to make? Want to wish someone a happy birthday? Thank someone? Send us your message to [alyson.parent@yahoo.ca](mailto:alyson.parent@yahoo.ca) and we will share it here (some restrictions apply).

## ***Social Committee Survey***

Thank you to everyone who took the time to complete the social committee survey. The survey is now closed and the team will be reviewing your responses shortly

and will begin planning activities for the year. Prize winners will be announced in next month's newsletter issue.

## ***Puzzle winners***

Congratulations to our March winners, Sharon Kindree and Trista Beniston. You have each won a \$10 gift certificate to Tim Hortons.

Thank you to everyone who participated. Don't forget to send in your completed puzzles every month for your chance to win.

## ***We want to hear from you***

Do you have any suggestions for newsletter content? Do you have a recipe you want to share? If so,

please send it to us via the "contact us" link on our website or email [alyson.parent@yahoo.ca](mailto:alyson.parent@yahoo.ca).

Have you signed up for the OPSEU Local 329 email distribution list yet?  
If not, go to [ospeulocal329.ca](http://ospeulocal329.ca) and subscribe now!



## Poblano and Portobello Fajitas

(recipe from [minimalistbaker.com](http://minimalistbaker.com))

### Ingredients:

- 1 poblano pepper, seeds removed and thinly sliced
- 2 bell peppers, seeds removed and thinly sliced
- 1 jalapeño, seeds removed and thinly sliced
- 1 yellow or white onion, cut into thin rounds
- 2 large or 4 baby portobello mushrooms, stems removed, wiped clean and thinly sliced
- 2 ripe avocados
- juice of 1/2 lime
- sea salt, cumin & garlic powder
- 1 tsp A1 steak sauce (for mushrooms, optional)
- 6 small flour or corn tortillas
- Optional: fresh red onion, hot sauce, cilantro, salsa

### Directions:

1. Heat a large skillet and a medium skillet over medium-high heat. Once hot add a dash of olive or coconut oil to the large skillet, then the onion and peppers. Season generously with salt, cumin and garlic powder.
2. Cook until softened and slightly caramelized, stirring often. Set aside and cover to keep warm.
3. At the same time, add a dash of oil to the medium pan, then add the mushrooms. Season with a bit of salt and once softened and brown (see photo), add a dash of A1 (vegan-friendly) for more flavor (optional). Remove from heat, set aside and cover.
4. Prepare guacamole by adding two avocados to a bowl then adding the juice of half a lime and a generous pinch of salt. Fresh cilantro and onion is optional.
5. Warm tortillas in the microwave or oven and you're ready to go. Serve tortillas with peppers and onions, mushrooms, guacamole and any other toppings you desire such as salsa, hot sauce, and cheese or sour cream (for non-vegan).

NAME: \_\_\_\_\_

EXT: \_\_\_\_\_

Please refer to our local's website for the following answers:

1. What is the web address for our Local 329 website?

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2. Where can you find a direct link to opseu.org from our website?

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3. OPSEU hosted a page on their website for our "stay safe be safe" campaign. Where on our website can you access the direct link to it?

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4. On our home page there is a picture of some of our members who attended the 2016 Injured Workers' Day Rally in Queen's Park. Who is wearing the blue coat with the OPSEU logo?

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5. Members can sign up for our email distribution list via the website. Where can you find the links to do so? (there is more than one spot)

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*Optional*

Please rate our website on a scale of 1 (poor) to 5 (excellent): \_\_\_\_\_

Comments: \_\_\_\_\_

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Please submit answers to Sharon Parent on Awenda by noon  
on May 26, 2017 for your chance to win!