

Ignite, Advance, Achieve



"Each one of us will be a leader at some time in our lives. Whether we lead a family, a group of friends, a larger group, or a major segment of society, each of us will act in ways to influence others."

-Sandra Day O'Connor

President's Welcome

Our 2007 – 2008 year is now well underway, and what a great year it has been so far. We have seen many changes within our membership, and we have been fortunate enough to have some great new people join our ranks. The future looks bright, and the atmosphere at the meetings is more dynamic than ever. Thanks to everyone for the great attitude that you bring to every meeting.

As we move into the holiday season, it is the perfect time for us to reflect on our personal successes, and to review our own

personal vision for the future. Every member has reason to celebrate. We have all taken the first step on a path of improvement simply by joining the Mansion, and every time we stand up to speak with butterflies in our stomachs and enriching those around us. However, I would challenge you to review your goals for the future, and adjust your paths accordingly. Think of the following questions:

- Where do you want to be in three years?
- Where do you want to be in one year?

- Where do you want to be in three months? These goals shouldn't be all about your business or career; it should also include your personal goals as well. Better yet, answer these questions with your significant other. Write them down, and then share them with your mentor, and discuss ways to make these goals a reality. When the time comes to celebrate the new year, you will be in a position to move ahead with vigour and passion. Until then, have fun, and have a great holiday with family and friends.

District 60 Toastmasters 2007 Fall Conference

The District 60 Toastmasters 2007 Fall Conference, 'The Road to Discovery', was held November 9 -11 at Deerhurst Resort.

Mansion attendees, Diane Castillo and Judy Woods, enjoyed participating as volunteers, attending informative workshops, being inspired by excellent speakers and connecting with fellow Toastmasters from across the District.

The setting and accommodations were excellent and was certainly worth the drive. It was indeed both an inspiring and enjoyable weekend.

One highlight was the District contests! The winner of the Table Topics was Deborah McGrath of Northern Lights Advanced Toastmasters Club, Aurora, Club No. 828539, while the Humorous Speech winner was Eddie Burton, Lindsay & District Club No. 5299.

The District 60 Spring Conference, "Embracing the Past - Discovering the Future", will be held April 11-13, 2008, in Richmond Hill. Celebrating its 50th anniversary, and the last conference before splitting into two districts, this will be the conference not to miss!

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Mentoring Quick Facts

Did you know...

- Both new and experienced members can ask for a mentor
- Mentors have completed their initial manual and are working in advanced manuals
- Mentees are matched with mentors by the VP Education

Ask for a mentor today!

Contact Us

Mansion Toastmasters
Club 3322, Area 7, Division I (Lakeshore), District 60
Web : www.mansiontoastmasters.com
E-mail : vp.membership@mansiontoastmasters.com

Meeting Details

Every Wednesday (Sept-June)
Starting Wed. Sept 12, 2007
7:30 – 9:30 p.m.
Paletta Mansion, downstairs

Mansion 2007/08 Executive President –

Adam McInnis

Past President -

Mike Wain

VP Membership –

Rose Marie McCarron

VP Public Relations –

Coral Lafleur

VP Education –

Heather Colquhoun

Secretary –

Dale Skeverckas

Treasurer –

Jack Lafleur

Sergeant-at-Arms -

Diane Castillo

Co-Secretary -

Judy Woods

Co-Sergeant-at-Arms -

Blanca Mejia!

Did You Know?

We've had a number of new members join this fall! Welcome to:

- Jen Coyne
- Paul Trottier
- Shelley Orchin
- Macy Qiu
- Jeanne Albert-Cheung

Glad to have you aboard!

Mansion Elections

Me?

On the executive?

Get real!

It's already a battle to make it most Wednesdays. I'm trying to get three speeches done while I'm up to my --- at work and, on top of that there's a ton of stuff to do around the house.

Now you're asking if I want to spend more time and get even more involved in Toastmasters???

YES I AM

At the very least, I would like you to start thinking about it now so you will be ready when we have our club elections in May.

-This is a volunteer organization. If you don't, who will?

-It's true. The more you give, the more you get.

-Help yourself grow, keep your club growing, and meet some pretty great Toastmasters.

Think about it. Talk to current executive members to get the real scoop.

Honestly, the pay sucks but the non financial rewards are priceless. Besides, executive parties are a hoot.

We will talk soon.

Cheers!

Mike

Past President 2007-8

Focus Role: Evaluating

Evaluating is a big part of what we do at Toastmasters. It is the feedback Speakers rely on for self-improvement.

To be an effective Evaluator, learn to listen. Put aside any biases, pre-conceived impressions and observe the Speaker with a fresh view.

Mansion Toastmasters has a very effective and resourceful outline of the role of the Evaluator in the Member Guidebook. In addition, each speech project has specific objectives the Evaluator should refer to in preparation for conducting an evaluation. Finally, ask the Speaker if there is anything specific they would like you to look for.

The Speaker who has completed 3 or 4 speeches most likely has different needs for feedback than the Speaker stepping up to the lectern for the first time.

An effective Evaluator provides encouragement and motivation. The Evaluator will observe and comment on the Speaker's strengths. They will also provide one or two suggestions to the Speaker on how to improve. Both of these aspects of evaluation are critical to a Speaker's improvement so it is important as an Evaluator to find a couple of examples both of what worked and a suggestion for next time.

It is never an easy job to find just the right way to combine the positive reinforcement and remark on areas of improvement. Evaluating is a skill to learn and practice. There is a great benefit to the Evaluator each time they step up to the plate.

Just as a speech has objectives and guidelines (opening, body, ending); so, too, providing an evaluation is a process by which we learn to be better communicators.

When an evaluation is heart-felt, without shrinking in an effort to save the Speaker, it goes a long way to the success of every member.

International Speech & Evaluation Contest

With the holidays just around the corner, you may not have been thinking about the upcoming International Speech Contest. In order to be fully prepared for this contest however, you may need to be not only thinking about it, but doing some extra work to prepare yourself now.

To enter, contestants will have completed 6 of their manual speeches from the Competent Communication manual before Mansion Toastmaster's club contest. With the contest coming up quickly in February, there may be some club members that will only need one or two more speeches in order to participate. If that's the case, get in touch with our VP Education Heather Colquhoun to schedule those speeches in time!

Successful contestants also have to be members in good standing at a local club, i.e. Mansion Toastmasters, and their club must be in good standing with Toastmasters International. (Don't worry – we are!)

As with all speeches at Toastmasters, the topic for the International Speech contest is selected by the contestant. This will be a 5-7 minute speech. This same speech can be used all the way up to and including the District 60 contest which will be held at the Spring Conference in April 2008. If you would like more information on the International Speech contest, call or see Coral Lafleur, VP Public Relations at Mansion most Wednesday evenings.

Holiday Party

The Greatest Event of the Year Holiday Party

Sunday, December 16th, 2007

At emma's back porch, lodge room
old lakeshore road, Burlington

Social begins @ 5:30p.m. – dinner @ 6:15p.m. Cash Bar

Tickets available @ \$25.00 each

Ticket includes: full buffet, games, karaoke, prizes &
d.j. music to dance the night away

Buy your tickets early, don't miss the FUN!

For Tickets: **See** Diane Castillo, Judy Woods, Dale Skvereckas, or Michael Hourigan

President's Distinguished Award

As you have probably heard, Mansion has a great track record for achieving the President's Distinguished Award. What that means is that the Executive every year is focused around a few goals such as helping member's achieve designations like Competent Communicator (CC), Competent Leader (CL) and various advanced goals as well. This year's Executive is also committed to achieving this award.

Want to see the Club's progress? Check the poster in the green frame (usually at the front of the room during each meeting).

Want to help? Speak to the VP Education, Heather Colquhoun, about your goals for the year and how they may contribute to the overall Club goals.

Holiday Cookies

To get you in the festive spirit, try the scrumptious cookies below. Feel free to bring in the leftovers!

Prep Time: 15 min.

Ready In: 30 min.

Yield: 72 cookies (depends on size of cookie)

Directions:

Preheat oven to 375°F. Beat 1 cup softened butter, 1 cup granulated sugar and ½ cup firmly packed brown sugar in large bowl with electric mixer on medium speed until light & fluffy. Add 2 eggs and 1 tsp. vanilla; beat well until blended. Add 2 cups flour and 2 tsp. baking soda; mix well.

STIR in 2 pkg. (6 squares each) chopped Baker's White Chocolate and 2 cups each dried cranberries and chopped pecans, walnuts or almonds. Drop rounded tablespoonfuls of dough, 2 inches apart, onto ungreased baking sheets.

Bake 12 min. or until golden brown. (Do not over cook or burn bottom of cookie) Cool 3 min., then remove from baking sheets. Cool completely on wire racks. Store in tightly covered container at room temperature.

Ingredients: 1 cup softened butter
1 cup granulated sugar
½ cup brown sugar
2 eggs
1 tsp. vanilla
2 cups all purpose flour
2 tsp. baking soda
2 pkg. bakers white chocolate
2 cups dried cranberries
2 cups chopped pecans

