

ICLRU UPDATE

May 9, 2013

INSTITUTE FOR CONTINUED LEARNING
AT ROOSEVELT UNIVERSITY

www.iclrु.org

WHAT'S UP AT ICLR U?

INSIDE THIS ISSUE:

What's Up at ICLR U	1
Notes From the Center	1
A Quick Look	1
Lunchtime Programs	2
Things To Do	3
Happy Mothers Day	4

A QUICK LOOK

- ◆ Spring Study Group Evaluations
- ◆ June ICLR U Annual Meeting Register at the ICLR U Center
- ◆ Register for the June 6 Fieldtrip

Kenosha Field Trip

Registration is open for our Kenosha Field Trip on June 6. We will see the Civil War Museum, the Kenosha History Museum, the Southpoint Lighthouse, the Kenosha Public Museum and take a short ride on the trolley. In between all of the sights we will have lunch (on your own) in the Breakwater Restaurant at the Kenosha Yacht Club. This is a highly rated experience (Trip Advisor) [see the flyer here](#). **The trip is open to non-members.**

Watch our web site this Wednesday, May 15th. Our Summer brochure will be online and registration will begin. You must register by June 7th to be included in any lotteries for overbooked study groups. Classes begin June 24th.

NOTES FROM THE CENTER

Don't forget – Be sure to complete your study group evaluations for the Spring sessions you have attended. It's important that we get your feedback. [Click Here](#)— or pick them up in the Center.

And, who is this mystery member at the Secret Societies Study Group? Could it be Henrietta Leary?





**INDEPENDENT LENS
'THE INVISIBLE WAR'**

PLATO'S PLACE

Wednesday, come to Plato's Place for some lively conversation. Bring your lunch and join the group in room 330 at 11:45 am. The May 15th topic will be: *"The Invisible War."* "The Invisible War" is a documentary movie entitled that will be shown on WTTW on Monday night May 13th, 10pm on Independent Lens. It's a hard movie to watch about rape and sexual assault in the Military that should make for a timely discussion.

WOULD YOU LIKE TO HELP... UPCOMING STUDY GROUP: FROM CAMERA OR PHONE TO COMPUTER

Bob Miller & Judy Miller are presenting a Summer study group called "From Camera or Phone to Computer." They are looking for someone familiar with Windows computers to help as a coach during weeks 2-5 of the class. If you are interested, please contact Bob at – jdmrhm@aol.com

PLATO'S PLACE:

**THE INVISIBLE
WAR**

WEDNESDAY'S WITH TECHNOLOGY IS ENDING THIS WEEK



**LEARN TO USE
YOUR GADGETS**

Wednesday, May 15th in room 373, 11:45 – last chance this session to get one-on-one coaching with your gadgets and computers from four tech-savvy ICLRU members. Bring your laptop, tablet or smartphone and your list of questions. Thanks to all the Member volunteers who have been helping others get in sync with their technology.

HAPPY MOTHERS DAY

Answers given by school children to the following questions (thanks, Joan Reisen):

What ingredients are mothers made of?

1. God makes mothers out of clouds and angel hair and everything nice in the world and one dab of mean.
2. They had to get their start from men's bones. Then they mostly use string I think.

What kind of a little girl was your mom?

1. My mom has always been my mom and none of that other stuff.
2. I don't know because I wasn't there, but my guess would be pretty bossy.
3. They say she used to be nice.

What did mom need to know about dad before she married him?

1. His last name.
2. She had to know his background. Like is he a crook? Does he get drunk on beer?
3. Does he make at least \$800 a year? Did he say NO to drugs and YES to chores?

Why did your mom marry your dad?

1. My dad makes the best spaghetti in the world. And my mom eats a lot.
2. She got too old to do anything else with him.
3. My grandma says that mom didn't have her thinking cap on.

Who's the boss at your house?

1. Mom doesn't want to be boss, but she has to because dad's such a goof ball.
2. Mom. You can tell by room inspection. She sees the stuff under the bed.
3. I guess mom is, but only because she has a lot more to do than dad.

What's the difference between moms and dads?

1. Moms work at work and work at home and dads just go to work at work.
2. Moms know how to talk to teachers without scaring them.
3. Dads are taller and stronger, but moms have all the real power cause that's who you got to ask if you want to sleep over at your friends.
4. Moms have magic, they make you feel better without medicine.

What does your mom do in her spare time?

1. Mothers don't do spare time.
2. To hear her tell it, she pays bills all day long.

What would it take to make your mom perfect?

1. On the inside she's already perfect. Outside, I think some kind of plastic surgery.
2. Diet. You know, her hair. I'd diet, maybe blue.

If you could change one thing about your mom, what would it be?

1. She has this weird thing about me keeping my room clean. I'd get rid of that.
2. I'd make my mom smarter. Then she would know it was my sister who did it not me.
3. I would like for her to get rid of those invisible eyes on the back of her head.



FARMERS MARKETS 2013

Why shop at a Farmers Market? Access to fresh, locally grown foods, for starters. That's one of the best reasons, but there are others. Farmers markets have fruits and vegetables at the peak of the growing season. Produce is at its freshest and tastes the best. The food is typically grown near where you live, not thousands of miles away or another country. Shopping at farmers markets also supports local farmers and keeps the money you spend on food closer to your neighborhood. Nutrition.gov recently filmed a video promoting the benefits of shopping at farmers markets, featuring a registered dietitian talking with farmers and customers at the market. Click the link to find the video and the [Top 10 Reasons](#) to shop at Farmers Markets.

Arlington Heights Farmers Market

June 1 to October 26, 2013

Saturdays from 07:30 am - 01:30 pm

Fresh produce, flowers and cheeses. Bakery goods and breads, jams, jellies. Food and food-related products only.

Parking lot S- 2 blocks west Vail and Fremont Streets

Palatine Farmers Market

May 4 through October, 2013 on Saturdays—07:00 am - 01:00 pm

Fruits, vegetables, honey, flowers, cider, natural breads, mushrooms, berries, baked goods, French pastries, usable & artistic pottery, buffalo/bison meat, cheese, special events, live music.

Metra train station parking lot, Smith and Wood streets.

Schaumburg—Olde Schaumburg Centre Farmers Market

June 14 to October 25, 2013 Fridays—07:00 am - 01:00 pm

Farm fresh fruits and vegetables, fresh flowers, baked goods, meat, and cheese. Entertainment is offered during the season.
190 S Roselle Rd.



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Monday–Thursday

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We're on the Web!

www.iclru.org

ICLRU'S Winter Lecture Series
is Sponsored by
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ICLRU is a 501(c)3 Non-Profit organization. While affiliated with Roosevelt University, the ICLRU is run by its members, through an elected Board of Directors and the Chairpersons of its various committees. All persons on the Board and the committees are volunteers. All members are encouraged to participate to keep the organization vibrant.

Membership is open to seniors, age 55 and over, who have reached a point in life where they want to pursue their interests in a continuing learning and social environment with a group of like-minded peers.

ICLRU'S MISSION AND VISION

Our Mission: The mission of the ICLRU is to offer to its members educational and learning opportunities in a stimulating environment in which adults age 55 and over can share their talents, experiences and skills; explore new interests; discover and develop latent abilities; engage in intellectual and cultural pursuits; and socialize with others of similar interests.

Our Vision: To enrich our members' experiences, while making the ICLRU an essential organization for Roosevelt University and our larger community.

Contact Us:

224-523-6497

