

**6<sup>th</sup> - 19<sup>th</sup> March 2024**

## **PRESIDENT PAULINE's PONDERINGS**

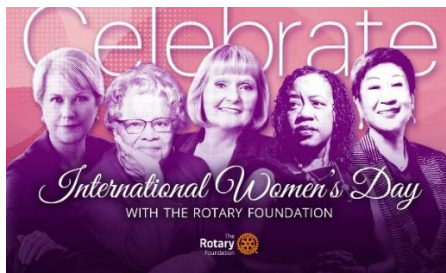
- **March is Water, Sanitation and Hygiene Month.** Clean water, basic sanitation and proper hygiene are fundamental human rights, yet a staggering 2.2 billion people still lack access to safe drinking water. Over the past decade, our Rotary Foundation has invested more than \$180 million in over 2,500 water and sanitation projects world wide. Rotary is on the ground making a difference through global grants-supported projects funded by our contributions to the Foundation.
- We are glad to report that David Veal, Tim Wills and Gary Surman are doing well after their medical detours.
- Thank you to all members who have put their name down on the roster for Farm World. Any one still able to help? Give Kevin a ring if you can fill in any gaps, especially the long *Bump-In* days.
- Thank you also for those members and partners who continue to support the Breakfast Club and Foodbank rosters.
- Friday March 8<sup>th</sup> was *International Women's Day* and to acknowledge it we would like members to invite a female friend or partner to **our next Dinner Meeting. Carolyn Turner**, former editor of the *Gazette*, will be the Speaker with Carol Fenwick as our Chairperson.
  - President Pauline invites all members to **invite a woman as your guest** to this meeting
  - **Make sure you book them in** with William not later than 11.00 AM on Tuesday 19<sup>th</sup>
- We are looking forward to our 70 years celebration. Please let Russell know ASAP if attending.
- RI President Gordon McNally is visiting our district - June 2<sup>nd</sup> (**lunch**) or June 3<sup>rd</sup> (**Symposium**)

## **ANNIVERSARIES**

Between 5/03 & 19/03: Max Scott celebrated his birthday and Jill & Rex Greenland will both soon celebrate theirs. Maggie & Bob Vogt celebrate their wedding anniversary and on the same day Miceal Ambrose will remember his induction in 1999, while Don Kelly's was five days later -- but four years earlier.

## **DATES for the DIARY**

- MARCH 18<sup>th</sup> to 24<sup>th</sup> – 2024 Farm World Fields Days
- TUESDAY 1<sup>st</sup> March** - **Market Committee** meets at 5.00 pm in the Hong Kong Inn
- TUESDAY 19<sup>th</sup> March** – Dinner Meeting #16 at Hong Kong Inn 6.00 for 6.30 pm – Carolyn Turner  
*Invite a woman as your guest*
- TUESDAY 2<sup>nd</sup> April** – 70<sup>th</sup> Anniversary Dinner at Drouin Golf & Country Club



## **SERVICE & PROJECTS**

Ambulance uniform De-badging....change of day: due to various conflicts for many involved, the de-badging work will now be held **every second Tuesday of each month, starting 12<sup>th</sup> March** – 10.00 to 2.00 at the Drouin Ambulance Station, Darcan Way. *If you like, come down and collect a box for de-badging at home.*

2024 Farm World Field Days: Roster has been circulated but there are still spots in the roster which require your support. Speak to Kevin about how you may help.

**Do you have any suggestions for other projects &/or Service??**

## ***PROGRAM – 20<sup>th</sup> February* Kevin Thorpe – ‘Food 4 Thought’**



Chair Ian Haughton introduced Kevin Thorpe: a chef, the coordinator of vocational training and, teacher at Drouin Secondary College. We were also joined by his proud parents Brian and Elaine.

Kevin worked in the cooking and hospitality industry for about 15 years before he re-trained to become a teacher. *“I completed my 2 years in 2014 and 2015 - I met some great people, some people I am still in touch with today. We had a smaller class, around 7/8 in the first year and that dropped to 3/4 in the second year.”*

He commenced at Drouin Secondary College in 2016 where, as luck would have it, his brother-in-law was the Principal.

The program Kevin leads is to provide training for first and second-year students in the field of hospitality with both theory and, via the ‘Food4Thought’ restaurant, practical experience in all aspects of the hospitality industry.

*“We were lucky, the school had just upgraded the commercial kitchen a year prior so we had a brand new kitchen to use. It was second to none - the top brands, all stainless bench tops, fryers, steam ovens; you name it and that kitchen had it. Even a stereo system so we could put some music on as we washed dishes for hours.”*

The first year of the course at Drouin Secondary College was based around planning, ordering and techniques to deliver a quality service.

*“In the second year we would open the restaurant up to the public once a fortnight and just like any business we would plan menus and make everything from scratch - some times this was during the theory week. Making stocks and ice creams and other non-perishable foods that could last a week for next week’s service. When we opened the restaurant up to planned bookings which made our lives a bit easier. At times feeding over one hundred during the evening.”*



Kevin said that having both year levels in the kitchen at the same time was taxing but also rewarding.

Students from ALL the local Secondary Colleges are able to enrol in the program at Drouin Secondary College which is a credit to the schools and their organisation.

COVID put a spatula in the works of many education programs. Kevin and his team managed to continue by providing student’s with practical experience through the development of a packaged food service for customers to order and pickup in the Bus Loop at the school.

His estimate was about 30% but many students find the nature of the hours very off-putting.

The restaurant has the capacity to cater for 70 to 80 patrons and from the anecdotal feedback Kevin has had from several students, it is clear that it is a very worthwhile program regardless of whether the students take up a career in hospital or not. Many use the skills learnt to take on part-time work as they complete other tertiary studies. Kevin estimates that around 30% of his students go on to full-time employment in hospitality.

The Restaurant opens to the public about once a fortnight during the school year. In a future bulletin we will include details of how you could book in with a group of friends AS WELL as attending our Annual Visit in June-July each year. Kevin expressed his gratitude for the annual visits of Drouin Rotary over this time, although their association with the program goes back before the actual Restaurant opening.

## 70<sup>th</sup> Anniversary Dinner – 2<sup>nd</sup> April

*The following have booked and pre-paid, as requested by Russell:*

- Booking for one: Judy Alexander, Miceal Ambrose, Jeff Copping, Paul Davine, Russell Ford, John Franklin, Jane Playdon, Roger Playdon, Keith Pretty, Rev. Amy Turner, Tim Wills
- Booking for two: Leigh Bates, Bill Burrows, Arie deWit, Glynn Fankhauser, Carol Fenwick, Bill Petschack, Graeme Tindle, Dick van Leeuwen
- Unknown booking for two: an un-referenced payment for two has been received. If you think it may be you, please advise Carol ([rcdrouin.treasurer@gmail.com](mailto:rcdrouin.treasurer@gmail.com)), stating the date payment made and the bank from which it came.
- Yet to pay? Remember, pre-payment is required to confirm your attendance. Please do so by EFT if possible, and as soon as convenient. *Thank you:*

Drouin Rotary General acc.

BSB 633-000

Acc No. 175 311 752

## **BITS & PIECES**



Doing it tough in NZ!



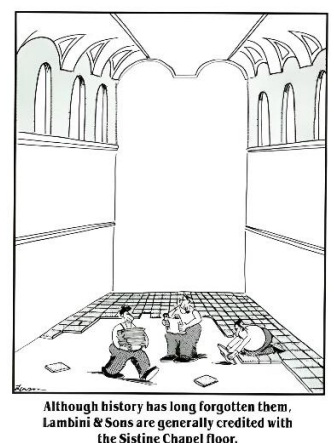
At kinder...a while ago



Keith resplendent



You want something?



[Rotary.org](http://Rotary.org)