



ROTARY:
MAKING A
DIFFERENCE

Denver Mile High
Rotary
Club



May 8th, 2018

President's Column:

High Rotary on the Web:

www.denvermilehigh.org

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Hello, all and happy Wednesday. A few items to cover to-day. First, thanks LOADS to the Himelspachs for hosting us for the Cinco de Mayo party on Saturday! The weather was perfect, the margs more than perfect (wink-wink), the food was fantastic and crowd was of course superb! A great way to kick off the spring at a delightful home of the Himelspachs! Thank you! Thank you! Thank you for being such gracious hosts! A great time and it really helped the DMHR foundation. Thanks also to Roberta, Audrey, Melanie, the bartenders and everyone who helped bring the party to fruition. A great time was had by all.

In the meeting last Wednesday, we pretty much all agreed that we are going to hold a big community shindig next fall with Brad's big band for a night of great music and entertainment! This is the first of our signature event concepts where we focus on putting on a great event, that is really fun and that gets the community involved. The plan is to bring in a lot of people to the event so they can get exposure to DMHR, have a gas of a time and help DMHR raise funds to put to worthy projects. The details are still being worked out, but I can imagine we will be looking for local businesses to sponsor the event, that we will be selling tickets to the general community to put it on and that it will be a big smash and a

lot of fun. Thanks to Anson and Brad for spearheading this project! But they will need help putting it on. This is a DMHR project and it will take collaborative effort to put it on. Which should not be a problem since this club really gets behind its projects... Right? Right! More details will come out in the next few weeks on how everyone can help. Let's get ready to chip in to make this a great one!

See you all tomorrow.

Adams

Adams Price

President

Denver Mile High Rotary



Denver Mile High Rotary Upcoming Programs

May 9th - May is Mental Health Awareness Month. Please join us as our very own Diane Messamore and Pat Gorman Barry update the club on developments in the mental health field in the Denver metro area.

May 16th - We will be DARK at the UClub. Our meeting will be at CEC (2650 South Eliot St., Denver, CO 80211) with a presentation by Interact Club members. Please join us for breakfast and a review of the Interact Club's projects from the past year.

King Soopers Cards

Remember to keep using your King Soopers cards. 5% of every dollar loaded spent goes towards the club! If you don't have one yet, contact Sarah Hite to get one (schite2000@yahoo.com).



May Birthdays

10th - Robin Springer

11th - Tony Vaida

26th - Andy Thompson



*If you would like your birthday listed be sure to update your membership info so we can wish you Happy Birthday!



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Weekly Inspirators, Greeters & Hosts

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May 9th

Inspiration - Constance Mortell
Greeters - Diane Messamore and
Lawrence Mundy
Host - Carolyn Nobel
Rotary Minute - Geoff Noble

May 16th

Inspiration - Alex Orkow
Greeters - Karl Paulson and Kaili Purviance
Host - Heidi Resetarits
Rotary Minute - Chuck Rudolph

May 23rd

Inspiration - Sara Schaffer
Greeters - Carolyn Schrader and Lin-
da Sue Shirkey
Host - Juan Silva
Rotary Minute - Roberta Simonton



ROTARY CONVENTION
TORONTO, ONTARIO, CANADA
23-27 JUNE 2018



Denver Mile High Rotary Calendar

Denver Mile High Rotary Calendar Be sure to check the calendar online for all events (meetings, happy hours, committee meetings)

May 16th - at CEC we will have breakfast and present plaques to our club co-presidents Eduardo and Cindy

May 19th - Rotary Montly Happy Hour - Tap 14 UPTOWN from 5 - 7 (if you can get there earlier, highly recommended) <http://www.tapfourteen.com/uptown>

19th Ave and Logan

June 2 - Camping with CEC Interact - Will be an overnight "glamping" at the KOA in Estes Park. We have four cabins that sleep four each with bathrooms and kitchens. We can reserve more if we need to. Jim Rogers, former CEO of KOA is making a donation to cover the costs of the cabins.

An ice cream social and pancake breakfast will be highlights of the overnight trip and a hike in RMNP is planned too.

Be sure to check the calendar online for all events (meetings, happy hours, committee meetings)

<http://denvermilehigh.org/Events/Calendar>

Want to Get Involved?

Here is who to contact for committees

President - Adams Price -

adams.price@ekshca.com

Rotary International Foundation

Noreen Keleshian—noreenkeleshian@gmail.com

Kevin LeVezu - levezu@yahoo.com

Denver Mile High Rotary Foundation

Chair: Tony Vaida - tony@vaida.net

Youth Programs/CEC Interact

Bruce Ward -

bruceward1@gmail.com

Local Community Service

Chair: Michael Tapp

Michael.Tapp@wellsfargo.com

Programs

Chair - Kevin Gallaway

kgallaway@copera.org

PR/Website -

Heidi Resetarits - heidi.rr@gmail.com

World Community Service

Chair: Bob Kemp

rkemp10453@aol.com

Audrey Leavitt - Audleav2@aol.com

Club Bulletin/Newsletter

If you have something you would like to be in the newsletter - submit to Chris Wong

Chris Wong - clw2782@gmail.com

Polio Plus Committee

Audrey Leavitt Audleav2@aol.com

Fundraising/Sponsorships

Chair: Roberta Simonton

simontonroberta@gmail.com

Citrus Sales

Scott Smeester

scott@smeester.com

Hearts for Humanity

Audrey Leavitt Audleav2@aol.com

Heidi Resetarits - heidi.rr@gmail.com

Membership

Chair: Tom Gregory

gregory-t@comcast.net

Historian – Carolyn Schrader

schrader407@gmail.com

Fellowship/Party Planning

Chair: Betty Speir

bspeirsells@comcast.net

Veterans Service Committee

Geoff Noble

gtnoble@comcast.net

Rafting - gtnoble@comcast.net

Rotary Scholars - Ann Tull

anntull@comcast.net

Social Impact

Kaili Purviance

kaili.purviance@nm.com

Sponsorships

Brad Thompson

Brad.Thompson5280@gmail.com





**JOIN THE ROTARY HALF-DAY
RAFTING TRIPS WITH MILE HI
RAFTING ON SATURDAY, JUNE
9TH.**

**A \$5 DONATION IS INCLUDED IN
THE COST OF EACH TRIP. ALL
PROCEEDS GO TO SUPPORT THE
WARRIORS ON CATARACT PRO-**

GRAM

SURE-SHOT - \$52 ADULTS, \$45 CHILD

BLAST (INTERMEDIATE HALF DAY) - \$62 ADULTS

KAMIKAZE (ADVANCED HALF DAY) - \$82 ADULTS

**Contact Melanie Gentz at [mela-
nie.gentz@gmail.com](mailto:melanie.gentz@gmail.com)**

or Geoff Noble at gtnoble@comcast.net

**Bring Friends ~ We can offer up to 30 people a discounted rate of
SURE-SHOT - \$25 ADULTS, \$20 CHILD**

BLAST (INTERMEDIATE HALF DAY) - \$35 ADULTS

KAMIKAZE (ADVANCED HALF DAY) - \$52 ADULTS

**All rebates to be donated directly to the Colorado based non-profit
program Warriors on Cataract**

Honor Flight of Northern Colorado



Rotarians Brad Thompson, Carolyn Nobel, Carolyn Schrader and her husband Paul, joined Geoff Noble at the Honor Flight of Northern Colorado send-off from the general aviation terminal at DIA. Veterans from WWII, the Korean War and the Vietnam War were honored as they entered the terminal in preparation for their flight to Washington D.C. Before they departed, the group was addressed by a distinguished Marine, Gunnery Sgt., who was deployed and served in many hot spots over the globe until 2014. He is now on the Ft. Collins police force. His presentation was very heart-felt and highly inspirational, giving thanks and respect to all who served in all of the major wars of the past; WWII, Korea, and Vietnam. (The next Honor Flight send-off will be in September. Look for an announcement in our Rotary Newsletter.)



Cinco de Mayo





Black Bean Salad with Corn, Red Peppers & Avocado with Lime Cilantro Vinaigrette

<https://www.onceuponachef.com/recipes/black-bean-salad-with-corn-red-peppers-avocado-lime-cilantro-vinaigrette.html>

Servings: 6-8

Total Time: 30 Minutes

Ingredients

- 2 15-ounce cans black beans, rinsed and drained
- 3 ears fresh cooked corn, kernels cut off the cob
- 2 red bell peppers, diced
- 2 cloves garlic, minced
- 2 tablespoons minced shallots, from one medium shallot
- 2 teaspoons salt
- 1/4 teaspoon cayenne pepper
- 2 tablespoons sugar
- 9 tablespoons extra virgin olive oil, best quality such as Colavita
- 1 teaspoon lime zest (be sure to zest limes before juicing them)
- 6 tablespoons fresh lime juice
- 1/2 cup chopped fresh cilantro, plus more for garnish
- 2 Hass avocados, chopped

Instructions

Combine all ingredients except for avocados in a large bowl and mix well. Cover and chill for a few hours or overnight. Right before serving, add avocados and mix gently, being careful not to mash avocados. Garnish with a more chopped cilantro if desired. Serve at room temperature.

Stacked Chicken Enchiladas with Salsa Verde and Cheese

<https://www.epicurious.com/recipes/food/views/stacked-chicken-enchiladas-with-salsa-verde-and-cheese-238505>

Ingredients

2 poblano chiles* (8 ounces total)

- o 6 tablespoons vegetable oil, divided
- 12 (5- to 6-inch-diameter) corn tortillas

4 cups [salsa verde](#) , divided

- o 2 cups shredded roasted chicken, divided
- o 3/4 cup sour cream, stirred to loosen, divided

6 ounces grated Emmenthal, Muenster, or Mexican Chihuahua cheese (about 1 1/2 cups packed)

- o 3 tablespoons chopped fresh cilantro

[Pickled red onions](#)

****Fresh green chiles; available at some supermarkets and at specialty foods stores and Latin markets.***

Preparation

1. Char chiles directly over gas flame or in broiler until blackened all over. Enclose in paper bag; let stand 10 minutes. Peel and seed, then cut into 2x1/2-inch strips.
2. Preheat oven to 375°F. Heat 2 tablespoons oil in medium skillet over medium heat. Add 1 tortilla to skillet; cook until slightly softened, about 15 seconds per side, turning with tongs. Transfer tortilla to paper towels to drain. Repeat with remaining tortillas, adding oil to skillet as needed.
3. Spread 1/2 cup salsa over bottom of 8x8x2-inch glass baking dish. Arrange 4 tortillas over salsa, covering bottom of dish completely, overlapping slightly, and extending about 1 1/2 inches up sides of dish. Scatter 1 cup chicken over tortillas, then half of poblano strips. Spoon 1 1/2 cups salsa over, spreading evenly. Spoon 1/4 cup sour cream over in small dollops. Cover with 4 tortillas, overlapping slightly. Layer with remaining 1 cup chicken, remaining poblanos, 1 cup salsa, and 1/4 cup sour cream. Cover with remaining 4 tortillas, then 1 cup salsa, and remaining 1/4 cup sour cream. Sprinkle with cheese.
4. Bake casserole until bubbling and cheese is lightly browned, about 35 minutes. Cut into 6 pieces; divide among plates. Sprinkle with cilantro. Spoon pickled red onions alongside; serve.

Contributions to DMHR Foundation

Contributions to the DMHR Foundation can be made by giving them to Tom Giordano at club meetings or by mailing checks directly to

Tom Giordano
7271 East Wesley Avenue
Denver, CO 80224

Checks should be made out the Rotary Club of Denver Mile High Foundation (although DMHR Foundation will work). For questions, contact Tom at 303-263-5091

2017-2018 Individual Sponsors

Tom Cella

Adams Price

Tom
Giordano

Bob Kemp

Constance
Mortell

Ann Tull

Sarah Hite

Tom Gregory

Tony Vaida

Carolyn
Schrader

Your Name
Here

Brad
Thompson

2017-2018 Corporate Sponsors



**WELLS
FARGO**

HOME
MORTGAGE