



ROTARY NOTARY

Birthdays:

<i>Donna Kennedy</i>	11/08
<i>Noel Anderson</i>	11/12
<i>Kevin Rathert</i>	11/13
<i>Anne Schneider</i>	11/14

At Rotary Today:

Greeter: Bobbi Hansen

Invocation, Flag Salute, and Four-way test:

Britt Fulmer

Rotary Anniversary:

Angela Binyon, 17 years

Terry Wiggers, 4 years

Jonathan McConnell, 3 years

Wedding Anniversaries:

Scott and Amanda Holder,
12 years

Scott and Lori Hampel, 4 years

Member News:

Britt Fulmer

Special Guests:

Martin Bauer

Terry Calloway

Dr. Stewart Crow

Amy Lash Esau

Way To Go, EWR!

Thanks to you, we have enough funds to purchase 101 Thanksgiving dinners for families in need. Special thanks to Cody Robinson for his matching gift!

Quote of the Week:

People often say motivation doesn't last. Well, neither does bathing. That's why we recommend it daily.

—Zig Ziglar

BLOOD ORCHARDS: PEACHES ARE BACK, AND MUCH MORE



Jessica and Jeff Blood are the fifth generation of the Blood family to operate the family farm, which was homesteaded by Jeff's great-great grandfather, Gilman Blood, beginning in 1871. Blood Orchards began with apples and didn't start selling peaches until the 1920s. A hard freeze in 1941 killed the trees. The varieties of peaches planted today are engineered to bloom later in the spring after the danger of freezing is over.

Many Rotarians fondly remember picking peaches at Blood Orchards when they were children. During the 60s and 70s it was the place to go for fresh peaches, apples, and cherries.

Beginning in 1984, fourth-generation owner Gerald Blood saw that his peach trees, which had once numbered around 18,000, were dying. Eventually he learned that the groundwater he'd been using to water his trees was contaminated with salt, the result of wildcat oil wells that had not been cased. The Orchard closed in 1989 and lay dormant for years.

But in 2015 Blood's son and daughter-in-law, Jeff and Jessica, tested the soil to see if any contamination remained. They planted two

acres of a variety of peaches that was more favorable to the vagaries of spring weather in Kansas. In 2016 the Bloods planted another acre of peach trees in 2016 and by 2017 had enough fruit to sell to the public. The beloved orchard, which had once put Haysville, KS on the map as the "peach capital of Kansas," was reborn.

Along with the rebirth of the orchard came the repurposing of the "yellow building," a general store that had been constructed on the land not long after Gilman Blood, Jeff's great-great-grandfather, first homesteaded it in 1871. Jessica Blood envisioned a place where vendors selling antique, vintage, and repurposed goods could set up shop one day a month, naming it the reBorn boutique. & marketplace.

Taking her vision a step further, Jessica invited food trucks to launch a South Side Food Truck Rally, creating a unique, fun event held on the first Saturday of every month where shoppers can purchase one-of-a-kind crafts and discover a new way to dine out.

In addition to selling peaches, this past summer the Bloods sold fresh tomatoes and peppers also grown on the farm. Recalling how much they'd enjoyed going to the orchard as children, many customers thanked the Bloods for re-opening it.

Both Jeff and Jessica are excited about what the future holds. Jeff plans to plant several hundred more peach trees and will set aside some of the harvest to sell to local breweries. Last summer River City Brewing Co. purchased 200 pounds to brew a pale ale they named Peach Fuzz. Isn't that peachy!

Upcoming Events:

Wednesday, Nov. 22—
No Rotary meeting.

Saturday, December 2—
Annual party to decorate Christmas trees with residents of the Wichita Children's Home.

Wednesday, Dec. 13—
Annual Rotary Christmas party at the Wichita Country Club.

Tree Decorating With Kids:

Help decorate small, table-top sized trees with residents of the Wichita Children's Home. It's small enough that they can put it in their room and take it with them to keep forever. EWR provides the supplies, and you provide the help. We've seen some of the toughest teenage boys come out of their shell as they get involved and excited about creating their own tree.



Please sign up with Kim.
It's an experience you'll never forget!

Overheard at Rotary:

One-liners from Rotarians discussing the power shortage that resulted in the room being dark during today's meeting:
"This is the best I've ever looked."
"It's a mood-lighting lunch."
"Did the Country Club forget to pay its bill?"
"At least the beer truck arrived."

Next Week:

Our speaker will be Todd Ramsey, founder and chief strategist of Apples & Arrows.

MORE AT ROTARY TODAY

See all the Rotarians in this photo? This is what an EWR Mixer looks like. The Social Media and Events board member, Drew Rooks, selects a venue and a date. Then you stop by after work and meet up with your fellow Rotarians. Spouses, significant others, and guests are welcome! You drink adult beverages if you wish and snack on an appetizer or go all out and have dinner there. The most important thing is that you have fun and get to know your fellow Rotarians even better!

Our next mixer is on **Tuesday, November 21** at Deano's, 21st and Webb (SE corner), at 5:15. Join us!



All of the produce in this photo was grown at Blood Orchard, which sells only what is grown there. The peak season for peaches and tomatoes begins in July through August, and by September the orchard is ripe with pumpkins of various sizes.

CELEBRATE VETERANS DAY

Veterans Day evolved from Armistice Day, proclaimed by President Woodrow Wilson on November 11, 1919 to mark the anniversary of the end of World War I. In 1938 Congress declared November 11 a legal holiday to be dedicated to the cause of world peace.

In 1945, World War II veteran Raymond Weeks led a delegation to General Dwight Eisenhower to expand Armistice Day to celebrate all veterans, not just those who died in World War I. U.S. Representative from Kansas Ed Rees presented a bill establishing the holiday which President Dwight D. Eisenhower signed into law on May 26, 1954. Congress amended this act on June 1, 1954, replacing "Armistice" with "Veterans," and it has been known as Veterans Day since.

Locally, several area restaurants are offering free meals for veterans and those on active duty. A Veterans Day Parade will proceed down Main Street beginning at 11:00 a.m.

