



Going door to door proselytizing is not what I am suggesting. However, I strongly hope that perhaps we can be more aware when we hear someone say "My mother/brother/friend/etc was in Rotary!" At that point a casual statement of "you should join us for lunch sometime" is not out of place nor unwarranted. We are growing stronger everyday with our new members, so thank you to all involved, both the new members and the one's doing some asking.

Sincerely, Club President Sean Becker

A Minute of Minutes

Important bits from the latest board meeting... -Some members still need to pay the \$10 lunch fee if they ate at the Senior Citizen Holiday event. Did you pay?

-Approved \$50 donation to Onpoint for College.

-Dick Baker is new Foundation Board President.

-District and Rotary International dues will be paid this month.

-Getting a booth at the chamber's Spring Business Show - great for membership!

-Key Bank corporate membership approved.

-New Tuesday meeting format: 2nd and 4th week is a formal meeting and all other weeks will be an informal meeting for projects or fellowship. Still meeting every week though!

Looking Ahead

CHANGE

Mark your calendars for these district and club events...

Sat., Feb 1 - Snowshoe & Chili Cook-off

Wed., Feb 5 - Spaghetti Dinner

Tues., Feb 11 - Cooking @ Canal Walk

Tues., March 11 - Cooking @ Canal Walk

Wed., March 12 - Spaghetti Dinner

Tues., March 25 - Book Club Potluck

April 25-27 - District Conference at Vernon Downs

Sat., May 10 - Blood Clinic

The FOUR WAY TEST of the things we think, say and do. 1. Is it the TRUTH? 2. Is it FAIR to all concerned? 3. Will it build GOODWILL and BETTER FRIENDSHIPS? 4. Will it be BENEFICIAL for all concerned?





Saturday, February 1: Snowshoe & Chili Cook-off 10am snowshoe/hike at Beaver Lake, \$3 park fee and \$5/hour snowshoe rental, followed by 11:30am Chili Cook-off at the church PSVP to Mary for both events at isparagus@hotmail.com or

RSVP to Marv for both events at jsparagus@hotmail.com or 622-1983



Tuesday, February 4: @7pm Bring a baby picture for a fun guessing game and baby products to help families in need.



Tuesday, February 11 @6pm Board Meeting @7pm Speaker: Dr. Dougherty on weight loss Wednesday, February 12 @12:15pm RESCHEDULED SPAGHETTI DINNER NIGHT!!!

Tuesday, February 18 @7pm Cooking at Canal Walk Cafe featuring Debbie Becker

Wednesday, February 19 @12:15pm TBD



Tuesday, February 25 @7pm Speaker: Meals on Wheels Wednesday, February 26 @12:15pm TBD

B-ville Rotary Book Club

Please join Sally in the first installment of a club reading book. The first book is, "Mountains Beyond Mountains: The Quest of Dr. Paul Farmer, A Man Who Would Change the World," by Tracy Kidder.

Let's share our thoughts on this literature with a potluck dinner **Tuesday, March 25th**



More Books...

The Dictionary Project reported over 2.3 million dictionaries distributed in 2013!

Thanks to Doug Foster for chairing this club project.

What's New?

This year's District Conference has a lot of new things! For one, several tours and activities to choose from for Saturday afternoon free time, including Griffiss Air Force Base, the Oneida Mansion House, Fort Stanwix and more. You could also choose to see the Utica Zoo or gather a group to go bowling. Your spouses and guests will have activities available so they don't have to sit through our business meetings and Rotary discussions. You can even count on new speakers, with relevant topics like a new water project, how to use social media to grow your club and more!

Sign up today for extra chances to win free registration for the 2015 conference and book your stay before the rooms sell out. Meal plans allow you to select just the meals you need!

Get it all on the district site, including the registration form and more, at www.clubrunner.ca/7150

B-ville Rotary/Chamber Mixer Networking at The Red Mill Inn

A Recipe for Romance

Valentine's dining often calls for rich foods that might make you sleepy, so here is something light that saves the rich stuff for dessert! Ingredients: 6 garlic cloves - pressed or minced 2 lemons - zested and juiced 5 tblsp olive oil I tsp red pepper flakes salt & pepper 3/4 lb medium shrimp (21-25 pieces), peeled & devained 1/4 of a large white onion, diced 3/4 lb thin linguini 2 tblsp butter I small bunch parsley, finely chopped In a bowl, combine garlic, juice and zest from one lemon, olive oil, red pepper flakes, salt and pepper to taste and the shrimp – set aside to Meanwhile, boil water with a pinch of salt and cook the linguini until just tender. Set aside 1 cup of the pasta water and drain the pasta. With a skillet over high heat, add shrimp and cook until pink and carmelized- about 3 minutes. Remove from pan and set aside. Pour remaining marinade into skillet and cook on high for a few minutes, then add cup of pasta water and cook until the sauce reduces by half. Then add the zest and juice of your other lemon, the butter and parsley, stirring well. Salt & pepper to taste. Add shrimp and pasta and toss to combine.



Youth Exchange Update

Arnau, our student from Spain, is thoroughly enjoying his first experiences with snow and his stay with the Porcengs. Christmas was spent at Mt. Tremblant in Canada where he skied, skated and went tubing. He attended an SU game, plays on the B'ville team and scored a 3 point basket for B'ville against West Genny. Since his games are on Tuesdays he can only attend Wednesday meetings or work spaghetti dinners.

To include him in a family dinner or event call him at 402-7855 and be sure to clear it with his parents, by phone at 635-3055.