



From the president...

I'm not sure if you will read this during or after the holidays, however, best wishes for a wonderful time or a speedy recovery to more normal times. The hustle and bustle of jingle bells, elves on the shelf, decorating tree's, mantles, etc. are soon to be a (hopefully) fond memory.

Our club had an exceedingly busy December. A very successful dictionary project, senior Christmas party, spaghetti supper, our own Christmas party, two membership applications....whew!

My wish for all of is to take a collective breath and pat yourselves on the back for outstanding service for our community. I'm proud to be part of this group and all it accomplishes.

President Sean Becker

See you in January!

Club President Sean Becker
2013/2014
ncrdeb@yahoo.com



Will you make a Rotary resolution?

Maybe it's to remember your pin more often, join a district committee or committing to talking about Rotary with more potential members. Rotary resolutions are easy to implement and can have wide reaching effects as we grow our group and accomplish more!

Looking Ahead

Mark your calendars for these district and club events!

January 8, 2014 - Spaghetti Dinner

January 21, 2014 - Chamber Mixer

February 4, 2014 - Cookie Exchange

February 5, 2014 - Spaghetti Dinner

March 11, 2014 - Cooking with Dawn

March 12, 2014 - Spaghetti Dinner

April 25-27, 2014 - District Conference at Vernon Downs

More details on page 3

January

IMPORTANT: No Meetings Tues., December 31st or Wed., January 1st

Tuesday, 1/7

@ 7pm: Assembly

Wednesday, 1/8

No regular meeting

Spaghetti Dinner

We need all hands on deck to set-up, serve and clean-up for eventful raising event that benefits both the club and a local cause. Please spread the word about the affordable, delicious meal to your friends and family too!

Tuesday, 1/14

@6pm: Board Meeting

@7pm: Cooking with Dawn
At Canal Walk Cafe

Wednesday, 1/15@12:15pm

Speaker: Pete Raymond Silver Knights Foundation

Tuesday, 1/21 Rotary/Chamber Mixer 5:30pm @ Red Mill Inn

Mingle with chamber members, network, happy hour and raise awareness of Rotary Cash Bar | Light Snacks Wednesday, 1/22

@12:15pm

Speaker: Dr. Dougherty, speaking on weight loss





Tuesday, 1/28@7pm:

Speaker: Reverend Blessed, Zimbabwe Water Project t Wednesday, 1/29 @12:15pm

Earn more about Meals on Wheels



Youth Exchange Update

Arnau now lives with Mary and John Porceng and their 3 sons at 7655 Beakman Lane. He can be reached by phone or text at 402-7895.

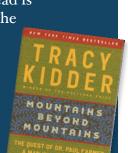
Two graduating Baldwinsville students, Sydney Barbato and Bradley Porceng have been selected to be outbound students in the 2014-2015 class.

Have you been reading?

Get ready for the new B-ville Rotary Book Club

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

Be ready for a pot luck dinner evening early in 2014 to share your thoughts!



District Conference 2014

April 25-27, 2014 | Vernon Downs - Third Time Is A Charm!

Did you know our very own Ann Smiley is the chairperson of the upcoming conference?!

It's not a committee run by one club anymore, but that doesn't mean we shouldn't show our support for the several club members that are on the committee by helping out as needed and committing to attend.

It should be the best conference in years, with fun activities for Rotarians and their guests - including a talent show, afternoon excursions and more!

Register now for chances to win FREE conference registration for 2015!

Visit <u>rotarydistrict7150.org</u> for conference information and registration. Hotel rooms must be booked separately and should be done soon so they don't sell out! Call Vernon Downs at 1-877-888-3766. Rooms are \$89 per night. Meal prices to come soon!

Programs Needed

Please be sure to send along program ideas to Sean and Alan. We are looking for more speakers in 2014!

Email Alan at awlsr@hotmail.com

Hot Tips for Super Soup

A comfort food that offers thousands of flavor options, here are some pointers for making the best soup during this cold month.

- 1. Homemade stock and fresh ingredients are best. They take more time and can cost more, but your final flavor will reflect the added effort.
- 2. Savory soups and stews taste best if made a day or two in advance and reheated right before serving.
- 3. Remove fat from soups by cooling and skimming the fat from the top.
- 4. Fresh herbs added late in the cooking process will have a stronger flavor. Adding chopped parsley right at the end gives any soup a boost!

