

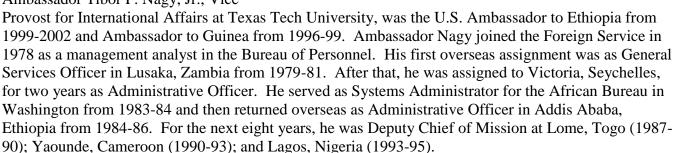
Metro Banner

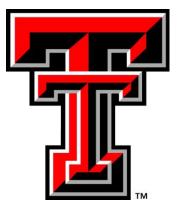
Metropolitan Lubbock Rotary District 5730 -- January 28, 2014

January 31st Tibor Nagy on "The State of the World"

If you are in town on Friday, Metro will be the place to be and please bring someone whom you'd like to attract to Metro membership. Tibor Nagy (which rhymes with Dodge) always brings us special insights into world affairs.







Ambassador Nagy was born in Budapest, Hungary on April 29, 1949, and arrived in the United States as a political refugee in 1957. He received a B.A. from Texas Tech University in 1972 and an M.S.A. from George Washington University in 1978. He speaks Hungarian and French and has received numerous awards, including the Department of State's "Superior Honor" award, five "Meritorious Honor" awards as well as being runner-up for the prestigious "Deputy Chief of Mission of the Year" award. Ambassador Nagy is married to Eva Jane Nagy. The Nagys have two sons and a daughter: Peter, Stephen, and Tisza.

(Thanks to http://www.depts.ttu.edu/provost/staffbios/tnagy.php for Ambassador Nagy's bio.)

Metro Banner – January 28, 2014

How to Propose a New Member

- 1. Talk with someone you'd like to invite to join Metro. Let them know about expectations of attendance at all but at least half of the club meetings, initiation fee of \$50, and quarterly dues and meals of \$180.
- When he or she expresses an interest, fill out Part A of the "Membership Proposal Form" found at http://www.rotary.org/
 RIdocuments/en_pdf/254en.pdf (shown to the right). It's only a couple questions long.
- 3. Give the completed form to Linda McMurry, Metro's Secretary.
- 4. After the Metro Board approves the proposed member, the Board will arrange to talk with the proposed member about membership in the club and ask her or him to fill out Part B of the "Membership Proposal Form."
- 5. Information about the proposed member will be published to club members; and if no objections are raised, after seven days the proposed member will become a member of Metropolitan Lubbock Rotary and the club secretary will report their membership to Rotary International.
- 6. The club president will arrange a formal induction ASAP at a club meeting.

Mark Your Calendars ROTARY READERS DATES

DUPRE SCHOOL – 21st AND AVE T 7:00AM-7:45AM

2014:

February 6th

March 6th

April 10th

May 8th

How to Propose a

It's as easy as 1 • 2 • 3!

New Member



January 24th – Brandale Randolph on "Project: Poverty"



The program on Friday, January 24, was presented by Brandale Randolph, who is the director of Project Poverty. He discussed about how poverty affects us all and explained the difficulties in measuring poverty and how it varies from place to place. It is not just a lack of money or a mindset or laziness, but circumstances involved with crime, education, income, employment and health. He showed that in Lubbock almost two thirds of those on poverty are working part time, but still among the working poor. He talked

about how to go forward and improve education and training to reduce poverty. We need to be concerned not only with how people learn but also how we teach.



Brandale, a graduate of the Wharton School (of Business) of the University of Pennsylvania and husband of a Texas Tech doctoral candidate, didn't bring his one year old, as he did in this picture, but as dad of a toddler he had had an early morning prior to coming to Metro.

(Thanks to Jim Graves for reporting on the program.)

Happy January Birthdays and Anniversaries:

Birthdays:

Patterson, Ken	Jan 3
McMurry, Linda	Jan 19
Price, Jerry	Jan 20
Murry, Brian	Jan 28

Spouse Birthdays:

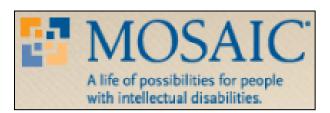
Flynt, Jack (Elaine's husband) Jan 6 Murry, Andrea (Brian's wife) Jan 7



Future Meetings

Want to know what upcoming programs have been planned by President Elect SarahLee Morris and friends? Go to our club's ClubRunner homepage (http://www.clubrunner.ca/Portal/Home.aspx?accounti d=

9071) and click on Speakers to get to this screen.



Feb 07, 2014

Kim Davis, Community Relations Director "MOSAIC of Lubbock"

Γeb 14, 2014

Singing Plainsmen Quartet

"Valentine Music"

Feb 28, 2014

Christy Reeves "Wellness Today"

Mar 07, 2014

Dr. David Vroonland

"Superintendent, Frenship ISD on school bond issue"

Mar 14, 2014

Myron Hargrove or other representative

"South Plains Honor Flight"

Mar 21, 2014

Chris Atkinson, LCDC

"Community Recovery Center in Post, TX"

Meals on Wheels Drivers

Jan. 31 Matt Smith and SarahLee Morris

Feb. 7 Two to be named later.

Feb. 14 Dennis Reeves and to be named later.

Feb. 21 Kirk Thomas and Matt Smith.

Feb. 28 Matt Smith and SarahLee Morris.

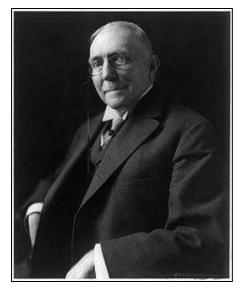
Thanks, Ken Clowes for organizing our Meals on Wheels.



Prominent Rotarians



Prince Rainier III of Monaco Rotary Club of Monaco With his wife, Grace Kelly, star of movies such as To Catch a Thief and High Noon



James Whitcomb Riley, the Hoosier Poet Rotary Club of Indianapolis

In high school did you read:
"When the frost is on the punkin and the fodder's in the shock."

Caryl's College of Useless Knowledge

Do you know the meaning of callipygian?

Walter noticed this word in 1227 Facts. We can't blame in on Caryl.

What do the planet Uranus and the astronomer William Herschel have in common?

What is the only animal where fathers give birth? (Not attend birth; give birth.)

What did Queen Elizabeth I drink for breakfast?

In what country are more movies made each year than in the U.S.?

Find answers on page 6.

Answers to Caryl's Questions

Should I; shouldn't I? Oh, what the heck . . . callipygian means a shapely buttocks. I guess callipygian can be part of a woman's or man's vocabulary.

William Herschel, the discover of Uranus, died at age 84, the number of years it takes Uranus to orbit the Sun.

Seahorse dads give birth. (The hospital where Caryl gave birth required dads to leave as soon as they brought the expectant mom to the hospital; so in 1968 I wasn't even able to attend our son's birth. Probably they knew I'd faint; I'm a wimp.)

Queen Elizabeth I drank a couple pints of beer for breakfast.

I don't know about other countries, but at least Nigeria makes more movies per year than the U.S.

The Iconic Football Cartoon Image

Does Charlie represent Denver or Seattle?



Football Humor from Reader's Digest

Benched.

One of the players on our junior high football team never saw action in a game. But my brother, the assistant coach, liked the kid and always gave him pep talks.

"Remember, Ben," he told him, "everyone on this team has an important role. There is no I in team." "True," said the boy. "But there is a Ben in bench."

On the Sidelines

I was sprawled on the living-room couch watching my favorite show on the Food Network when my husband walked in.

"Why do you watch those food shows?" he asked. "You don't even cook."

Glaring back at him, I asked, "Then why do you watch football?"

Teed Off

Fred comes home from his usual Saturday golf game. "What a terrible day," he tells his wife. "Harry dropped dead on the tenth tee."

"Oh, that's awful!" she says.

"You're not kidding," says Fred. "For the whole back nine, it was hit the ball, drag Harry, hit the ball, drag Harry ..."

Not football, but I liked it; couldn't resist.

Good Seats

Looking down the stairs at a football game, a fan spots an open seat on the 50-yard line. He asks the man sitting next to it if the seat is taken.

"No," he replies. "I used to take my wife to all the games, but ever since she passed away, I've gone alone."

"Why don't you invite a friend?"

"I can't. They're all at the funeral."

By the Seasons

When the patient was wheeled into the emergency room, I could tell he was out of it. I asked if he knew the date. He didn't.

"Do you know what season it is?"

He thought a moment. "Football?"

Being a Good Sport

Halfway through dinner one night, our friend Jim told us of his days playing football in college as a defensive lineman.

"Did you play sports in college, Mike?" his wife then asked me.

"Yes," I answered.

"I was on West Point's shooting team."

"That's great," she said, appropriately impressed. "Offense or defense?"

From Reader's Digest (http://www.rd.com/jokes/funny/sports/our-15-favorite-football-jokes/)

Super Bowl Recipes

Zesty Italian Skillet Chicken

Ingredients:

1 tbsp. vegetable oil

6 boneless, skinless chicken breast halves

1 large green bell pepper, cut into small chunks

1 (10 oz.) pkg. mushrooms, sliced

1 (14 to 16 oz.) jar reduced sodium marinara or spaghetti sauce

1/4 cup Worcestershire Sauce (can used reduced sodium Worcestershire Sauce)

Directions:

HEAT oil in large nonstick skillet over high heat. Cook chicken 5 min. until browned on both sides. Remove to plate.

ADD pepper and mushrooms to same skillet. Cook, stirring, 3 min. until tender.

STIR in marinara sauce and Worcestershire. Heat to boiling. Return chicken to skillet. Simmer, covered, 5 min. until no longer pink in center.

Beef and Pork Chili

Ingredients:

6 slices thick-cut applewood smoked bacon, cut into 1/2-inch pieces

4 cloves garlic, finely chopped

2 medium onions, finely chopped

1 red bell pepper, chopped

1 yellow bell pepper, chopped

3 tablespoons chili powder

1 tablespoon ground cumin

1 tablespoon chipotle chili powder

2 teaspoons dried oregano

1 tablespoon smoked paprika

Salt and freshly ground black pepper

1 pound 85 percent lean ground beef

1 pound ground pork

1 cup beer

1 (15-ounce) can black beans, drained and rinsed

1 (15-ounce) can kidney beans, drained and rinsed

1 (24-ounce) can crushed tomatoes

1 (24-ounce) can diced tomatoes, with juice

Lime wedges, for garnish

Sour cream, for garnish

Shredded Cheddar, for garnish

Sliced scallions, for garnish

Directions:

In large heavy-bottomed Dutch oven, cook the bacon over medium heat until lightly crisp, stirring occasionally. Once the bacon is browned, add the garlic, onions, bell peppers, chili powder, cumin, chipotle chili powder, oregano, and smoked paprika and season with salt and pepper, to taste. Cook until the vegetables are tender and seasonings are aromatic. Add the beef and break it up with a wooden spoon. Once beef is broken up and beginning to brown, add the pork. Break up with wooden spoon like the beef, and brown, until no longer pink, roughly 4 minutes. Stir in the beer and beans. Toss together, then add the crushed and diced tomatoes. Turn the heat down to low and simmer for 1 1/2 hours. Taste for seasoning and add salt and pepper, if necessary. Transfer the chili to serving bowls and garnish with lime wedges, sour cream, shredded cheese, and sliced scallions.