

ROTARY CLUB OF CITRUS HEIGHTS February 26, 2014

Pledge: Gail Moxley

Invocation: Jessica Mang

Introduction of Visiting Rotarians:

Bill Van Duker introduced, from the Elk Grove/Laguna Sunrise Club, with the Classification of Pastor, Ray Hess..Welcome Ray...

Introduction of Guests:

Bob Churchill introduced Carroll Webb; Carroll is a frequent guest and prospective member... He is with Edward Jones Financial here in Citrus Heights...Welcome Carroll...

Ray Riehle introduced Gary Malkin; Gary is the Sales Manager for TriSource, a nationwide payment processor...Welcome Gary...

John Blonski introduced our RYE Student, Sabrina Roth...Sabrina is from Switzerland and her home sponsor is RC Interlaken, District 1990...Welcome Sabrina

John Blonski introduced Vincent Jenkins, Vincent was a frequent guest during the summer. Vincent is The CEO of R. Domain, a Multi Media company...Welcome Vincent...

John Blonski introduced his lovely wife, Joyce... Welcome Joyce...

John Blonski introduced Sawyer Stauffer; Sawyer is our outbound RYE Student,,Welcome Sawyer...

Diane Riehle introduced Vincent Jenkins; Vincent is a prospective member and CEO of R.Domain...Welcome Vincent...

Bill Van Duker introduced Sandy Coulter, Director of the NSJHS Culinary Center and our guest speaker today...Welcome Sandy...

Bill Van Duker introduced Marti Howton; Marti is a teacher at the NSJHS Culinary and also our guest speaker today...Welcome Marti...

Club Foundation Minute: Diane Riehle reported the foundation had given \$500 to the Paradise Home to initiate a Basketball Team...She also reported a \$500 gift to New San Juan High School AVID Program

Vocational Minute:

Tony David spoke about his Real Estate business and new affiliation with RE/MAX Gold Noel David Realty... Tony enjoys having his nephew as his boss and is looking forward to a successful relationship with RE/MAX Gold...

Membership: Diane Riehle reminded the club that we will have our second Club Mixer at our meeting on March 26, 2014. Diane Riehle will need the names of prospective members so she can prepare and send invitations. Gail & Diane are going to scrub our current roster, so if you have not updated your profile, please go to our website...

Sacramento Club is having their Centennial Gala at McClellan Conference Center on May 17, 2014 beginning at 6 PM... Celebrating A Century of Service – A Future of Possibilities.... Annual RI Dinner: President Justin also announced our RI President Ron Burton will attend the RI Dinner on March 30, 2014...Details to follow...

Raley's Gift Cards: How it Works: Our Rotary Club and Soroptimist of Historic Auburn are partnering again this year to sponsor this 52 week Gift Card Giveaway... Each ticket holder will be eligible for a weekly drawing for 52 weeks, beginning July 4, 2012 to June 26, 2013. The winner of each drawing receives a gift card in the amount of \$100 to use at Raley's, Bell Air and Nob Hill... Each ticket purchased qualifies for all 52 drawings, so don't lose them. Tickets are \$20 each and have been distributed to the club...Jack has two winning tickets, but the Rotarians who have the tickets have not turned in their funds yet... Special Thanks to Jack Duncan for chairing this fundraiser...

Citrus Heights Rotary Anniversary Dinner:

Jessica Mang reported that our 50th Anniversary Dinner will be combined with the Demotion Dinner on June 22, 2014 at the LionsGate Inn on McClellan Industrial Park (The Old Officers Club)... The Theme is 1960's and will feature a martini bar and cigar smoking...with Costumes encouraged... Thanks Jessica...

Rotary at Work Projects: Charlie McComish reported that the Rotary at Work Project (Graffiti Removal) on Saturday, February 22, 2014 at 2 PM went very well...

Texas Hold-Em Poker Tournament:

President Justin reported that the Poker Tournament will be held at the Citrus Heights Community Center on Saturday April 19, 2014...The Goal is to have 50 table sponsors and 135 players...The event is expected to last 4.5 hours. Rich reported that the Bar and Raffle are donated with our only expenses being the Room and the Dealers...Tickets are \$50 and Sponsorships \$250... See the Attached Flyer at the end of this newsletter... Flyer and sponsor letter is also on our website...Thanks Mr. President...

Citrus Heights Police Athletic League (PAL) Major Fundraiser:

Reminder about the first Major PAL Fundraiser... The Citrus Heights Police Activities League will be raffling off Original CHPD Harley Road Kings...Tickets are \$50.00 each and will be drawn live at the First Annual PAL Banquet on Friday, May 16, 2014 at the Citrus Heights Community Center...Early ticket purchases will enter you into Early Bird Drawings prior to the Motorcycle Raffle... You can see the motorcycles on display at Costco & Sam's Club...

Speech Contest: Reminder that this year's contest will take place at our regularly scheduled meeting on March 12, 2013... Sarah Rothwell is our Speech Contest Chair this year... Thanks Sarah...

2nd Annual Peace Through Understanding Forum 2014: Ray Hess announced that this forum will take place on Thursday, March 6, 2014 at Consumnes River College – Winn Center – Community Room at 8401 Center Parkway, Sacramento from 6:30 – 9:00 PM featuring a panel of local & community leaders discussing the work they are doing locally to promote peace.... Thanks Ray...

Wheel Spins:

Charlie McComish spun \$8 in celebration of the birth of his Grandson... Very Cool...

Fine Master: Bill Van Duker issued the following fines...

Those members not wearing their badge \$1 each...

Tony David \$2 for not reading the agenda...

Charlie McComish \$1 for the "Less Savory" comment...

Diane Riehle & Jessica Mang \$1 each for not being able to remember dates...

Mark Cimino \$2 for his comment when he was fine master about there only being one water provider in Citrus Heights...

Sabrina's Garage Sale:

Sabrina & Sawyer Garage Sale was held Saturday, February 22, 2014 at Ray Riehle's Office (Applied Mailing) raised \$430... Sabrina will put her portion toward her trip to Hawaii... Sawyer (We don't know what she will do)

Program: New San Juan Culinary Arts Department: Bill Van Duker introduced Sandy Coulter and Marti Howton who provided a great story of how this Culinary Arts Program began and what it is today...San Juan built their new culinary arts facility three years ago. The 10,000-square-foot facility includes three labs, a demo kitchen and a 72-seat eat-in restaurant. The facility is new, but San Juan has been teaching culinary art classes since 1995 and the bakery has been there over 30 years...Students can participate in a program to earn credits towards Johnson and Wales University... Students who are part of the culinary program learn about food safety, sanitation and nutrition and have the opportunity to learn a career path and from that use it in many ways like working in the culinary field while getting a college degree. Students in their freshman year learn about nutrition over the life cycle and about international cuisine. After they successfully complete those courses, they choose whether to go savory or sweet. The savory side has two levels and uses the restaurant. The sweet side uses the bakery and students learn how to bake at the first level and how to decorate at the second level. Coulter teaches the students how to cook and Bowers teaches the students the techniques of baking. This year there are more than 300 students enrolled in culinary art classes. Students learn a lot in these classes. They receive food handler cards and are more qualified than other students when applying for jobs in the culinary field. Sandy has a passion for taking a very shy, non-confident student, a freshman or sophomore and by the time he or she becomes a senior, this person has grown so confident, has the ability to handle difficult situations and be able to speak comfortably in front of a large group...Sandy Coulter's has a teachers joy is seeing the confidence I can be developed in her students...One of the things the culinary arts department is striving for is to be self-sustainable. Education dollars are getting smaller and smaller and Coulter feels it is important to have the community behind them and help support their cause during fundraisers. The culinary arts department competes in culinary competitions throughout the state and nationally. These competitions provide great experiences for the students. The department also has a Tasting Club that is limited to 20 participants per session. They have four sessions throughout the year and the cost is \$50 per person. Participants receive a lesson on the featured topic, plus prepare and taste the food. Each tasting includes a chef from a local restaurant and technical assistance by the students. Chef Taro from Mikuni's will be presenting the first tasting of this year. All of the culinary art teachers at San Juan want their students to be successful in whatever they choose to do with their lives and believe the soft skills they learn in these classes are beneficial when they enter the workplace. The students learn the importance of coming to work on time, being responsible, having a positive attitude, teamwork and being flexible. The students also use basic math skills. Coulter said students often need to brush up on fractions and reading a ruler. The teachers and the students at San Juan's culinary art department have a good time learning the art of cooking and baking and plan on having more fundraising events for the public to enjoy. **Introduction to Culinary Arts** (Grade 10) An introductory competency-based course that will prepare students to enter the Foodservice and Hospitality pathway. The course is designed to give students classroom instruction and applied practice in kitchen safety and sanitation, food preparation techniques, nutrition, and cuisine of the world. Students will develop skills through the uses of authentic application of industry standards. **Culinary Arts-Restaurant and Commercial Food Preparation** (Grades 11-12) An advanced culinary arts skills course that explores the concepts and practices utilized in the food service industry. Students learn about careers in the food service and hospitality industry, food safety and sanitation, industry equipment, advanced food preparation, menu planning, cost and profitability, table service

and customer relations through ProStart, a curriculum designed for high school students by the National Restaurant Association. Students will participate in presentations by food service industry speakers, learn about the industry on field trips, and qualify for paid internships. Through hands on activities, students cater events, manage the on-campus restaurant, Thermopylae, Café and Bakery, prepare a professional portfolio, develop leadership skills through the FHA-HERO: The California Affiliate of FCCLA and compete in regional and statewide culinary arts competitions. **Bakery Academy-Baking and Pastry Arts** (Grades 11 & 12) An advanced baking and cake decorating course that emphasizes culinary arts preparation skills including techniques that are used in the professional production of pastries, breads, cakes and decorative arts. Students work with recipes in standard and metric measurements as well as formula production. A ServSafe Food Protection Manager Certification can be earned along with valuable employability skills. Students will work individually to develop the skills required in the bakery industry, create a professional portfolio, receive on the job training, and have the opportunity to develop leadership skills and compete in competitive recognition events through the FHA-HERO: The California Affiliate of FCCLA. **Catering Production** (Grades 11-12) A competency-based course that will prepare students for entry-level positions common to the catering industry. The course builds on the successful completion of the foundation culinary arts courses and is designed to give students classroom instruction and applied practice in planning, preparing, and serving catered events, effectively managing a beverage service facility and developing a passion for the hospitality industry. Students will develop skills through the use of authentic application of industry standards. We were treated to a guided tour of the Culinary Arts Department by Marti Howton... A Very Special Experience... Thanks Sandy and Marti...

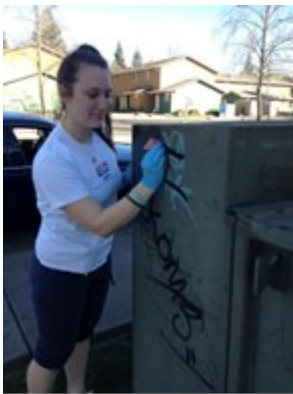
Mentor Program:

Reminder that the current Mentors work to complete their task of integrating Mentees into our club

Opportunity Drawing: \$250 Winners: Drawing Deferred to our next meeting... \$ \$

Check out Our New Website at: www.chrotary.org

President Justin adjourned the meeting at 1:30 PM







TEXAS HOLD'EM POKER TOURNAMENT



Proceeds Of The Event To Benefit The Citrus Heights Rotary Club



**Professional Tables & Dealers Donated
By Lucky Derby Casino & All In Poker
Event Sponsored By: Dignity Health**

**Exciting
Final
Table of
9 Great
Prizes**

Saturday, April 19th 2014

Citrus Heights Community Center

6300 Fountain Square Dr. Citrus Heights 95610

No Host Bar & Raffle Prizes

TABLE SPONSORSHIP AVAILABLE

\$250 Table Sponsorship Includes

- 2 Tournament Buy-ins
- Logo or Name on Event Banner & PowerPoint Presentation

**\$50.00
Buy-In**



- I would like to donate a prize
- I would like to be a Table Sponsor
- I would like to purchase

_____ buy-in(s)

Name _____


Company _____

Address _____

Phone _____

Email _____

For more info please contact Rich Hale (916) 599-5457

 **Location and Times of Local Area Club Meetings:**
Makeup at <http://www.rotaryclubone.org/>

Monday		
S. Sacramento	Casa Garden Restaurant	11:30 AM
Walnut Grove	Wimpy's Restaurant	12:15 PM
Foothill Highlands	Lions Gate (McClellan Park)	12:15 PM
Fair Oaks	Community Club House	6:45 PM
Sacramento	Radisson Hotel	12:15 PM
Tuesday		
Mather-Perkins	Mills Station – 2 nd Floor	7:00 AM
Oroville-Sunrise	Historic Monday Club	7:00 AM
Sutter Buttes-Sunrise	Refuge Restaurant	7:00 AM
Rancho Cordova Sunrise	Brookfield's Restaurant 11135 Folsom Blvd	7:00 AM
Sacramento Breakfast	Gonul's Restaurant	7:15 AM
Oroville	Historic Monday Club	12:00 PM
Arden Arcade	Sherriff's Sub-Station 2500 Marconi	12:00 PM
Marysville	Peach Tree Country Club	12:15 AM
Rancho Cordova	Rancho Cordova City Hall, 2729 Prospect Dr	12:15 PM
Gold River	Zinfandel Grille & Bar 2220 Gold Springs Ct	6:30 PM
Carmichael	Palm Street Pub & Grill	6:30 PM
Centennial West Sacramento	Ramada Plaza Inn & Suites 1250 Hayward Dr	7:00 AM
Folsom Lake	Folsom Community Center	12:00 PM
Wednesday		
Rocklin – Loomis	Whitney Oaks Country Club	7:00 AM
Natomas (Sacramento)	McDonald's Northgate Blvd.	7:15 AM
El Dorado Hills	Community Service Pavilion	7:30 AM
Laguna – Elk Grove	Valley Hi Country Club	7:30 AM
South Placer	Zinfandel Grille	12:00 PM
Yuba City	Refuge Restaurant	12:00 PM
Citrus Heights	Citrus Heights Community Center	12:00 PM
East Sacramento	Evan's Kitchen 885 57 th St. Between H&J	12:00 PM
Elk Grove	Vince's Restaurant	12:15 PM
North Sacramento	Double Tree Hotel	12:15 PM
Midtown Sacramento	The Black Pearl	5:30 PM
Thursday		
Historic Folsom	My Brother Vinny's	7:00 AM
Roseville-Sunrise	Ginger's 1410 E Roseville Parkway	7:00 AM
Yuba-Feather River Sunrise	Eagle's Nest Restaurant	7:00 AM
Gridley	Gridley Veteran Memorial Hall	12:00 PM
Lincoln	Women's Club House	12:00 PM
Folsom	Rotary Clubhouse	7:00 AM
Roseville	Sierra View Country Club	12:15 PM
Friday		
Orangevale	La Placita Restaurant	7:00 AM
Point West	Red Lion Inn Sacramento	7:00 AM
Granite Bay	McCormic & Schmick's 1194 Rsvl Parkway	12:15 PM
West Sacramento	Pheasant Club	12:15 PM