

PRESIDENT
Jayme Roth.
756-9075

Kiwanis is a global organization of volunteers dedicated to changing the world one child and one community at a time.

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758-7972

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Dave Calverley
Mother's Day Breakfast
Zach Goswick
Park Projects
Ben Coopman

YOUNG CHILDREN- PRIORITY ONE AND YOUTH SERVICES
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Breakfast with Santa
Dave Calverley
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Nancy Verhoeven

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Tom Waller
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Roosevelt K-Kids

Van Buren K-Kids
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Wilson K-Kids
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Robbie Seals
Interclubs

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Pancake Day
Dr. Jim Damrow/ Jim Stoa

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Dave Fleig/ Ed Pulliam
Programs
Rob Terry
Public Relations
Laurie Huml Eckert
Social Events
Irene Stewart
House

HUMAN & SPIRITUAL VALUES
**** OPEN ****

Meals on Wheels end of the month!

Guests:

Shirley VanHorn
House of Mercy
Maysie Raine
Mid America Bank

Students:

Goose Egg

Key Club:

Double Goose Egg

Announcements:

September 30th will be Officer Induction gathering more to follow.

Governors Visit on August 7th with pond cleanup and dinner.

Epilepsy Foundation event August 13th from 5:30 to 7:30 United Way building on Main Street. The job entails assisting with serving pop and pizza to some young people.

Meals on Wheels dates are 8/30-9/3 and 9/6-9/10 sign up with Dave Calverley.

New member orientation August 12 at the Armory- Noon.

Tallman Arts Festival this Sunday so don't forget to go!!
Induction of new member Sandi Molski

Happy Dollars:

Dale Henning happy to see the Cubs making there run for the pennant
Rob Terry something about table manners.

50-50 Drawing:

Laurie Huml Eckert pulls the 8 of Hearts and the pot rolls on to a number to large to mention here!

Program:

Dave and Mary Olson were with us today giving us the scoop on pork and how it gets produced. The Olson's

have been pork producers for over 35 years up in Dane county. The pork of today has become much leaner and as a result much healthier than the pork your Daddy used to eat.

And as far as any of those bad and scary diseases that were once associated with pork, can you say "trichinosis"; that too is a thing of the past.

The pork of today has become better for you by new breeding techniques in association with better nutrition. 38% of all meat consumption globally is pork followed by poultry @ 32%, beef @ 25% and sheep coming in @ 5%. United States pork sales equal \$38 billion annually.

Our friend the pig also helps us out by providing valves for heart repair, burn victim skin grafts and ingredients for several drugs. And how could we forget the tasty pickled pigs feet we all have come to enjoy?

When it comes to cooking the pork of today you must also realize that cooking the life out of it to kill the disease is no longer necessary. Cook it at a lower temperature to achieve the internal temp of 150-153 degrees then remove it from the heat source and let it sit uncovered for 10 minutes to achieve a temperature of 160 degrees. Upon removal from the heat whether oven, grill or blow torch it will continue to cook. Heck it can even have a little pink color to it these days, can you imagine your Mother serving you pork with a slightly pink middle, OMG!!

Wilbur where are you? Hey Wilbur come and see what I have for you.

Thanks to Dave Fleig for taking the notes. Members having information for future newsletters can email editor@janessvillekiwanis.org.