



SERVE TO CHANGE LIVES

# Rotary Club of Hertford Meeting Activities and Events

## July 5, 2022

### Club Officers

#### President

Jane Ann Williams

#### President-Elect

Bob Bennett

#### Vice President

Henry House

#### Secretary

Bob Bennett

#### Treasurer

Micki Levine

#### Past Presidents

Tim Brinn

Sandy Stevenson

### Club Directors

#### Club Service

Joe Easterwood

#### Community Service

Glenn White

#### International Service

Frank Jaklic

#### Youth & Vocational Services

Viktor Modic

#### Public Relations

TBD

### Quote of the Day

“Cooking is like painting or writing a song. Just as there are only so many notes or colors, there are only so many flavors – it’s how you combine them that sets you apart.”

--Wolfgang Puck

### Guests

Russ Stullken

### Birthdays

Joe Easterwood

### Member Anniversaries

Fr. Robert Beauchamp,

1 year

### Wedding Anniversaries

None

### Program Schedule

07/12 Connie Jaklic

07/19 Barry Marshall

07/26 Annual Banquet

08/02 President Jane Ann

08/09 Karen Throckmorten

08/16 Joe Easterwood

08/23 Mike Throckmorten

08/30 Sandy Stevenson

### Attendance

Members Present 14

Attendance % 45

Sandy opened the meeting at 7:00 am. Members recited the Pledge of Allegiance, sang God Bless America, then Sandy gave the invocation.

### Announcements

- Please continue supporting Hunger Heroes.
- The Annual Banquet is July 26<sup>th</sup> at the AP Clubhouse. Please support Connie; give for the Silent Auction.
- The District Conference will be held Sep 23<sup>rd</sup> – 25<sup>th</sup> at the Ballast Hotel in Wilmington, NC.

### Program

Viktor gave a presentation on ‘A Day in the Life of an Executive Chef.’ He began by telling us about his younger years growing up in Cleveland, OH with parents who had come from Eastern Europe, with their traditions and cuisine. Noodles and dumplings were a regular part of their diet (no pasta), along with home grown vegetables. His mother was an excellent baker and his father raised rabbits and chickens. As a teenager he took jobs at restaurants working as a dishwasher, bussing tables and more. Gradually, a chef offered him a chance to learn about food preparation. He later went on to the Culinary School of America. Having achieved his certification, he then went on to work in restaurants in NYC, CT, TX, NJ and SC. Moving to different restaurants with different styles of cooking, helped him to enhance his skills. He noted that his days typically involved starting work at 6 a.m. and concluding in the evening. Responsibilities included reviewing receipts from the previous day, supplies, staffing, menu development and every other aspect of running big restaurants that often had banquet facilities as well. Typically, as a chef he had worked 100 hours/week, without the typical holidays, due to work. By the 1990’s he decided to take a job in food planning, where he worked fewer hours.

### Concluding Activities

- Happy Bucks: Frank, Connie, Jane Ann
- 50/50 Raffle: Sandy won & donated it to CART.
- Members recited the 4-Way Test.
- The meeting adjourned at 7:47 am.

Respectfully submitted by Sandy.