



**IMAGINE  
ROTARY**

# Rotary Club of Hertford

## Meeting Activities and Events

### February 7, 2023

#### Club Officers

##### President

Bob Bennett

##### President-Elect

Henry House

##### Vice President

TBD

##### Secretary

Bob Bennett

##### Treasurer

Micki Levine

##### Past Presidents

Tim Brinn

Sandy Stevenson

##### Club Directors

##### Club Service

Joe Easterwood

##### Community Service

Micki Levine - Temp

##### International Service

Karen Throckmorton

##### Youth & Vocational

##### Services

Viktor Modic

##### Public Relations

Mike Cantin

**District # 7720**

**Club # 6109**

#### Quote of the Day

“Chefs don’t make mistakes; they make new dishes.”

--Elizabeth Brigg

#### Guests

None

#### Member Birthdays

Brenda Hollowell-White

Mike Throckmorton

#### Member Anniversaries

None

#### Wedding Anniversaries

Sandy & Bobbi Stevenson

#### Program Schedule

02/07 Viktor Modic

02/14 Bron Prokuski

02/21 Sandy Stevenson  
(SOM)

02/28 Glenn White

03/07 Robert Beauchamp

03/14 Winfield Boyer

03/21 Tim Brinn (SOM)

03/28 Assembly

#### Attendance

Members Present 17

Attendance % 71

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

#### Announcements

\* Reminder to donate to Hunger Heroes

\* Bron provided an update on people signing up to have their taxes done through the VITA program.

\* The Reading Program needs more volunteers to fill the openings in our schedule with the school.

\* Scholarship application forms were updated recently. The high school will make them available for students to apply this year.

#### Program

Viktor presented Club members with an understanding of how culinary skills training evolved during the 20<sup>th</sup> Century. For instance, in 1929 there were three groups that got together to consider training for future cooks and chefs. It was only in the past century that skill levels were identified for distinguishing cooks from chefs and other specialty areas. By the 1950s Standards were set for culinary skills training. In 1962, the ‘bible’ for cooking was written, which is still the standard today. The Culinary Institute of America (CIA) was started in 1972 and has expanded from Hyde Park in NY, to TX, Japan, and other locations. Initially, the training was 40 hours/week for 2 years. Today a student can get a bachelor or master’s degree in the culinary sciences.

#### Concluding Activities

\* Happy Bucks: Bob, Tim, Win, Sandy & Micki

\* 50/50 Raffle: Micki won & donated it to Polio Plus

\* Members recited the 4-Way Test.

\* The meeting adjourned at 7:40 am.

Respectfully submitted by Bob.