

Published by: The Rotary Club of Hanford
www.rotaryclubofhanford.org
www.facebook.com/RotaryClubHanford

Rotary International President
Francesco Arezzo
District Governor 5230 Brinet Greenlee
Rotary Club of Hanford President Steve
Stout

February SAA's
Alex Perez
Tim Harper
Kristi Lee

**UNITE
FOR
GOOD**



February 12, 2026
Editor Joan Darling
Pictures Joan Darling



President Steve Stout

Warriors of the Wind

Dallas Poore

- **Warriors of the Wind Foundation** is a Marine veteran–owned nonprofit focused on helping U.S. veterans who are struggling with mental health, with a special emphasis on preventing veteran suicide.
- **What they do**
 - **Mission:** Improve the lives of American veterans by supporting better mental health, connection, and community, with suicide prevention as a core value.
 - **Main activity:** They actively accept motorcycle donations and use motorcycles and riding as a way to help veterans build healthier coping mechanisms and connect with people who understand their experiences.
- **Status:** Described as a 509(a)(2) publicly funded nonprofit organization (a type of U.S. public charity).
- **Who is behind it and where**
 - **Leadership:** Public posts and videos identify **Dallas Poore** (sometimes transcribed as “Booer” in captions) as the founder of Warriors of the Wind Foundation.
 - **Local presence:** They have appeared at events in Fresno and Hanford area businesses (for example, Hanford Grocery Outlet), indicating active work in the Central Valley community.



Warriors of the Wind cont.

The organization runs outreach programs and partnerships, including initiatives like delivering teddy bears to hospitalized children [EIN Pres...](#). They maintain an active presence on social media platforms including YouTube, TikTok, and Facebook where they share stories of connection and healing among veterans.

Warriors of the Wind is a veteran nonprofit organization founded by U.S. Marine veteran Dallas Poore [EIN Pres...](#). The organization is based in Lemoore, California, and uses motorcycle culture and camaraderie to help veterans suffering from PTSD reconnect with their communities [EIN Pres...](#).











Fines

Husband: "Did you know that scientists say women use 30,000 words in a day, while men use only 15,000?"

Wife: "Obviously, because we have to repeat everything we say!"

Husband: "What?"



Ticket
Peter
Badge
Lori

Fines!



Kristi \$20 Birthday
Joan \$20 Birthday
Roger \$20 Birthday
Wayne \$35 Birthday
Maritza \$10 for getting married on Valentines Day
Henry \$10 for getting married in February
Joan another \$10 for not letting Steve know that it was also Roger's birthday. In my defense, Roger's birthday was not in the ignite program.
Robert \$20 for his wife's birthday
Pauline \$30 for a new grandbaby

Welcome!

Dallas Poore and
Sarah Jackman





By replacing your morning coffee with green tea, you can lose up to 87% of what little joy you still have left in your life.

Crab feed silent auction exhaustion!





News you can use!

This might save you some money, or your family money!

<https://trumprx.gov/>

<https://trumprx.gov/browse>

TrumpRx Goes Live Trumprx.gov is the website.

President Donald Trump launched TrumpRx yesterday—a direct-to-consumer website where Americans can search for medications and compare prices. Consumers can then purchase the medications through pharmaceutical companies’ websites, with or without insurance. See the website here.

The medications offered on TrumpRx require a prescription, including weight-loss drugs Wegovy and Zepbound. Some, like the blood thinner Plavix, will cost as low as \$16 per month, while more expensive drugs can exceed \$2K. TrumpRx aims to reduce costs by featuring price comparisons, giving more choice to consumers. However, if generic versions of a drug are not featured on the site, or consumers fail to apply savings from insurance, they could miss out on cheaper alternatives. Experts recommend checking insurance coverage to avoid overpaying for drugs.

Drug prices have ballooned in recent decades, increasing at three times the rate of inflation. Heart and diabetes medications are especially driving up costs.

Recipe Corner Make it!

Ingredients

This Chicken Fried Rice proves that simple ingredients can deliver big flavor—think juicy marinated chicken, fluffy rice with perfectly separated grains, and that irresistible smoky wok aroma. With just a handful of simple ingredients and 15 minutes over high heat, this fried rice delivers big flavor, comforting textures, and serious better-than-takeout vibes! 🏠🥰

For the chicken and marinade:

1/2-pound chicken breast

Pinch of salt

Pinch of white pepper

1 tablespoon soy sauce

1 teaspoon cornstarch

1 tablespoon water

1 tablespoon cooking oil

3 cloves garlic, minced

For the stir-fry:

3 tablespoons cooking oil, separated

1/2 medium onion, finely diced

2 large eggs, beaten

3 cups overnight jasmine rice

2 tablespoons soy sauce

Pinch of white pepper

3 tablespoons bean sprouts I add peas to mine.

2 stalks scallions, thinly sliced

Chicken Fried Rice!



1. Prepare the chicken

Cut the chicken breast into small cubes.

In a bowl, add the chicken and salt. Mix until the chicken absorbs the salt.

Add white pepper, soy sauce, cornstarch mixed with water, and cooking oil. Mix well.

Set aside to marinate while preparing the other ingredients.

2. Prepare the other ingredients

Finely dice the onion, slice the scallions, and mince the garlic.

In a bowl, lightly beat the eggs.

3. Prepare the rice

You can use either fresh steamed rice or overnight rice.

For fresh rice: cook jasmine rice using a 1:1 rice-to-water ratio (slightly less water than usual). Spread on a plate and air-dry for at least 15 minutes.

For chewier, well-separated grains: use overnight rice straight from the fridge.

4. Stir-fry the chicken

In a wok over high heat, add 1 tablespoon of cooking oil.

Add the marinated chicken and let it sear before stirring.

Stir-fry for about 3 minutes until fully cooked.

Add the minced garlic, toss briefly, then remove the chicken from the wok.

5. Stir-fry the onion

In the same wok over high heat, add 1 tablespoon of cooking oil.

Add the onion and cook until aromatic, about 30 seconds.

Remove from the wok and set aside.

6. Make the fried rice

In the wok over high heat, add the remaining 1 tablespoon of cooking oil.

Add the beaten eggs and scramble until partially cooked.

Add the rice and stir-fry until each grain is separated, about 2 minutes.

Season with soy sauce and white pepper, mixing well.

Return the chicken and onion to the wok and toss to combine.

Add the bean sprouts and scallions, then give everything a final toss.





February 19 Hanford Fire Department Daniel Perkins
March 5 South Valley Industrial Collaborative Matt Hamilton
March 12 Adventist Nurses Honor Guard Trista Campos



It's easy to make a monthly donation to H.R.C.F. Just ask Bruce to bill you!

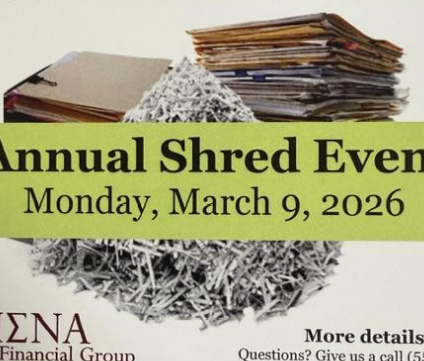


I just want to take a moment to say thank you to everyone who helped make our crab feed such a success. From planning and setup to cooking, serving, cleanup, and everything in between—this event truly came together because of your time, energy, and teamwork.

It's one thing to put on a great event, but it's another to do it with the kind of camaraderie and generosity that defines the Rotary Club of Hanford. I'm incredibly grateful for each of you who pitched in, stepped up, and supported this effort. It was an honor to work alongside you, and I'm proud of what we accomplished together. Thank you all so much. Thank you, Patrick Nelson, President Elect

Announcements!

SAVE THE DATE



Annual Shred Event
Monday, March 9, 2026

ATHENA
Financial Group
Innovative Financial Design

More details to follow.
Questions? Give us a call (559) 583-1617.

For more info see Susan!



Framed placemats with pictures from the crab feed for Steve and Patrick. Made by Joe and Joan.

Birthdays/Club Anniversaries

February Birthdays

Kristi Lee 2/1

Wayne Kuhn 2/17

Jason Fry 2/19

Joan Darling 2/20

Tom Davis 2/28

Roger McCort 2/14

February Club Anniversaries

Wayne Kuhn 2/8

Susan Tackett 2/14

Alex Perez 2/27



Happy
Birthday!



Maritza Lemus/Luis 2/14

Henry Ordonez/Alicia 2/23

A wife went to the police station with her next-door neighbor to report that her husband was missing. The policeman asked for a description.

She said, "He's 35 years old, 6 foot 4, has dark eyes, dark wavy hair, an athletic build, weighs 185 pounds, is soft-spoken, and is good to the children."

The next-door neighbor protested, "Your husband is 5 foot 4, chubby, bald, has a big mouth, and is mean to your children."

The wife replied, "Yes, but who wants HIM back?"





The District Governor's PAUL HARRIS MATCHING CHALLENGE

December 15, 2025 — March 1, 2026

Now is your chance to shine as a Paul Harris Fellow. And double your impact!

Every donation up to \$500 to The Rotary Foundation will be matched with recognition points.

This offer is available to first-time and multiple Paul Harris Fellows in District 5230.

The District Governor will recognize donations of \$100 or more at the District Conference in May 2026.

If you join the Paul Harris Society during this challenge — pledging to donate \$1,000 annually to The Rotary Foundation — you will receive special recognition at the conference.

Two easy ways to donate:

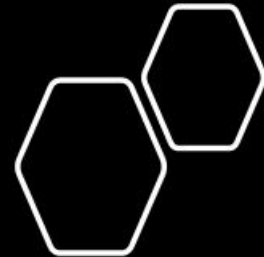
- Visit MyRotary.org or scan the QR code and email a copy of your receipt to:

District Foundation Chair — Bruce Mackey, savvycyclist@gmail.com

- Deliver a check to your Club Foundation Chair



"Service Above Self"





MEMBERSHIP

When you invite a guest please introduce the person as your guest, not as a potential member. After your guest attends a few meetings and we think they are a good fit for the club, then you as the member will fill out a short form proposing membership. It then goes to the board for approval. After the board approves, it will go to the membership for approval or disapproval. If approved, then you can approach your guest to see if they would like to join the club. We are an invite club. We need to get back to the structured way of proposing people for membership. If you have questions, ask Kathy or Lori!

***If you Remember the truth, you
don't have to remember
anything!***



Monthly Board Meetings: All members are welcome to attend board meetings which occur the second Thursday of the month right after the noon meeting. Board President Steve Stout, President-Elect, Patrick Nelson, Vice President, Gaby Curtis, Kristi Lee, Immediate Past President, Joan Darling, Secretary, Bruce Bentley, Treasurer, Member at large Judy Holwell, Joe Casey Member at large, Joan Darling, Sergeant at Arms, Club Administration, Gaby Curtis, Kathy Andes, Membership Director, and Lori Bentley Public Image Director, Director PP Victor Rosa, New Generations Director, PDG Bruce Mackey, Rotary Foundation Director, PP, Robert Butts, International Director.

Our mailing address is PO Box 11 Hanford CA 93232-0011

