



TODAY'S PRESENTATION:

OASD November Referendum
Dr Vickie Cartwright, Dr Dave Gundlach

Attending in person ??

FACE COVERING REQUIRED

Today's Presentation



Today we welcome
Dr Vickie
Cartwright &
Dr Dave Gundlach
to discuss the

school district's Nov 3rd referendum.

On Nov 3, 2020, Oshkosh Area School District (OASD) residents will be able to vote on two school funding requests: one to renew existing operating funds, and another to fund school facility improvements. The requests align with OASD's strategic plan and its long-range facilities plan - both of which were developed with extensive community input.

Q1: Renew \$7.95 million in annual operating funds previously approved by the community in 2014 and 2016 with **no tax increase**. Funds would help enable the district to continue to advance its community-developed strategic plan, while following its guiding principle of students first by sustaining academic programs, technology for learning, and student support services.

Q2: Invest \$107 million in capital funds to advance the first phase of our long-range facilities plan, by building a new middle school and a new elementary school, closing three aging/outdated facilities, enhancing school safety and security, and addressing deferred maintenance and infrastructure needs. The result would be consolidated and modern schools that are more efficient, effective and equitable - with fewer school buildings to maximize use and efficiency. Thank you!



The **October** meeting of the Board of Directors will be held
Monday, October 12, 4pm
Best Western Premier
1 N Main St, Oshkosh
Athen Ballroom

All are welcome to attend the board meeting.

Want to know what happened at the meeting? Request a copy of the minutes.
Contact Karlene Leatherman.

Responsible social for all members follows at Ground Round.

Former Members

The following individuals left our club since June 2020.



Kent Mosebach
Robert Stauffer (RIP)
Carrie Werle

Thank you for your
Service Above Self!

zoom
Video Conferencing

SEE YOUR EMAIL FOR MEETING ID AND LINK



Calendar of Events

Upcoming Programs

- Oct 14 Wanderings, The Paine Gretchen Herrmann
- Oct 21 Acupuncture Steven Mui, LAc
- Oct 28 2Blondes Deanna Qualley, Tammy Russell
- Nov 4 DG Craig Burnett Paul Harris Awards

Recurring Events

- 2nd Club Board Meeting
- Monday 4-5pm, Best Western
- Oct 12 All are welcome to attend

Invocation

October ~ Karlene Leatherman

Greeters

October 7 ~ Dan Lenz
October 14 ~ Sue Schnorr, Mike Vaughan

Today's Meeting Location

Best Western Premier,
1 N Main St, Oshkosh WI 54901

**Coats for Kids
Matt Bakalars**

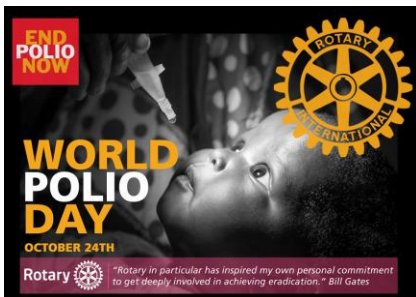


Our bank (Fox Valley Savings) like other locations in Oshkosh is collecting Coats for Kids now thru October 30th.

With COVID-19 spiking again, many places that collected coats have closed their lobbies. While we may do so again soon I still am open to collecting any coats from Rotarians. If anybody wants to donate coats, they can just give me a call and I can make sure they can get in the lobby to drop them off if we are not open or possibly even pick the coats up.

I believe the need will be ever greater this year than in years past and it may prove difficult to meet this need.

For more information, contact Matt Bakalars.



Oshkosh on the Water Rotary Club (formerly eClub) is hosting a booth at the Farmers Market on Oct 24 to educate on Rotary's efforts with polio eradication

They will have the Iron Lung to show.

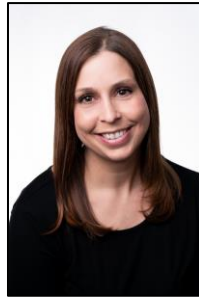
2 hour shifts, 4 people per shift
Setup 7am Takedown 12:30pm

For more information, contact Andy DeWitt.



Rotary Opens Opportunities

**Meet our Members
Jessica Benesh**



Meet Jessica Benesh, our current Oshkosh Southwest Rotary President!

Hometown:
Rosendale, WI
(Laconia High School)

Occupation:
Director of Business
Development, WI
North Region

Advocate Aurora Health. I've been there for 10 years and I've loved it!

Family: Husband, Ben, and three kids: Sam (14), Addison (11) and Georgia (7) and Stanley

Hobbies & Interests: I'm an avid knitter and professional coffee drinker! My family and I also like to spend time together at our cottage in Wautoma, watch sports (professional and our kids) and travel

College(s) & Degree(s): Business Administration from UW-Stevens Point, Masters Degree in Exercise and Sports Science from UW-LaCrosse

Awards & Accomplishments: Rotary's Dennis Fletcher Outstanding Community Service Award in 2015 and 2016; Paul Harris Fellow in 2019, Leadership Oshkosh Class of 2009, Aurora's Leadership Program Class of 2016

What do you love about Oshkosh Southwest Rotary? I love the friendships I've made and the people I've met; plus I love the club's passion to better our community.

What's your favorite Rotary program/event to be a part of? My favorite part is all of the work we do to help kids— at Roosevelt Elementary School and PALs (Partners at Learning), the Back to School Fair, etc.

What organization(s) do you enjoy volunteering for in the community?

The Day By Day Warming Shelter, Oshkosh West Basketball Club, Inc, OSHY Dolphins Swim Team, and my kid's schools: Oakwood and Traeger Middle.

What's something people wouldn't know about you? My very first job was at Culver's in Fond du Lac!

If you could have a superpower, what would it be? Invisibility for sure!

If you see Jessica out and about in the community, be sure to say hello!

**Recipe of the Week
Carmen Scott**

In honor of our president, who is crazy about all things sports, I'm presenting my favorite dip ever. This is great for any gathering and really perfect for Packers football.

Jalapeño Popper Dip

Preheat oven to 375°

Dip

- 2 – 8oz packages cream cheese, room temperature
- 1 cup mayonnaise
(Do not use Miracle Whip. It's gross and makes the dip too sweet.)
- 1 cup shredded Mexican blend cheese
- 1/2 cup grated Parmesan cheese
- 1 can (4.5 oz) chopped green chilies
- 4 oz diced jalapeños or
4 fresh seeded jalapeños diced finely
(add more if you like it hotter)

Bread Crumb Topping

- 1 cup Panko Crispy Bread Crumbs
- 1/2 cup grated Parmesan cheese
- 1/4 cup butter, melted

Directions

Mix the first 6 ingredients together and spread the dip into a greased pie pan or a two-quart baking dish. Use a mixer if you want the dip to be well blended and lighter.

In a bowl, thoroughly mix Panko bread crumbs, remaining 1/2 cup Parmesan cheese and melted butter.

Sprinkle crumb mixture evenly over the dip and bake in a preheated 375°F oven for about 20 minutes or until top is browned and the dip is bubbly.

Serve with pita chips, crackers, or baguette slices.

Rotary

THE FOUR-WAY TEST
Of the things we think, say or do

first
Is it the **TRUTH**?

second
Is it **FAIR** to all concerned?

third
Will it build **GOODWILL**
and **BETTER FRIENDSHIPS**?

fourth
Will it be **BENEFICIAL** to all concerned?