



TODAY'S PRESENTATION:

**6270 District Governor
Craig Burnett**

Today's Presentation



Today we welcome
6270 District
Governor 2020-21,
Craig Burnett.

Craig joined Rotary in 1999. He was SW Rotarian of the year 2003, club president 2008-09 and served as Assistant Governor for Area B 2015-18.

He is a volunteer mediator for the Winnebago Conflict Resolution Center and co-organizer of the TEDx Oshkosh Conference.

Craig is the owner of the Oshkosh-based web consulting and development firm Clareo Consulting, LLC, and is married to his wife Heidi, who is a veterinarian.

Craig will talk to our club about what's happening at the district level for Rotary.

He will also be presenting Paul Harris awards.

Thank you, Craig!



**SEE YOUR EMAIL
FOR MEETING ID AND LINK**



The **November** meeting of the Board of Directors will be held
Monday, November 9, 4pm
Best Western Premier
1 N Main St, Oshkosh
Athern 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.

Parent Connection Wrap / Christmas

Wrap Party:

Tues, 12/15, 5pm
Oshkosh Convention Ctr
2 N Main St

Christmas Distribution:

Weds, 12/16, time TBD
Oshkosh Convention Ctr
2 N Main St

For more information contact
Amy Montgomery or Siri Smits.



Attending in person ??



Calendar of Events

Upcoming Programs

- Nov 11 Downtown BID
Jessica Meidl
- Nov 18 Water City Care Mission
St. Anne's Clinic
Brianna Klotz, DNP
- Nov 25 Miravida Living
Emily Schwartz,
Jason Meyer
- Dec 4 United Way, Girl Scout
Mary Ann Dilling,
Andy Leavitt
Lauren Spiller

Recurring Events

- 2nd Club Board Meeting
- Monday 4-5pm
- Nov 9 Best Western, Athern
All are welcome to attend

Invocation

November ~ Brad Dunn

Greeters

November 4 ~ Carmen Scott
November 11 ~ Dick Ames, Dave Guerden

Today's Meeting Location

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

Roosevelt PAL Marcus Butts



I know some of you had reached out to me asking if there was a way to connect with the kids at Roosevelt either tutoring or mentoring via zoom. Well after things have settled down I do have a few teachers that would be interested in some help. If you are interested in volunteering remotely let me know and I can connect you with one of the teachers to set up a time that fits your schedule. Currently I have 5th grade and 1st grade opportunities depending on your comfort zone. Thank you

~ Marcus Butts

Volunteers Needed Celebration of Lights



We are getting ready to bring you the best Celebration of Lights this year - but it doesn't happen without amazing volunteers.

If you would like to volunteer - please reach out.

Visit this website for contact information or to volunteer.

<https://www.oshkoshcol.org/volunteers>

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?

Meet our Members Brad Dunn



Meet Bradley Dunn!

Brad serves as our club's Greeter and Invocation coordinator

and also leads the Highway Cleanup program.

Hometown: Clarkston, MI (Go Blue!!)

Occupation: Valley Christian School, Head of School. We have 400+ students from Preschool to 12th grade

Family: Wife, Kristy - We celebrated 29 years this past July, and five children (Alyson, Courtney, Michael, Daniel, and Madyson)

Hobbies & Interests: I love to golf, ride my motorcycle, hang out with the family. We love a very competitive game of Monopoly or Settlers of Catan!

College(s) & Degree(s): Pensacola Christian College (Elementary Education) and Tennessee Temple University (Masters Degree in School Administration)

Awards & Accomplishments: Top Sales Person in the Varsity Company all through college (I sold books door-to-door 80 hrs wk), Top Sales Person with State Farm Insurance (I had an international sales position for the previous 5 years before coming to Oshkosh. I traveled to over 20 different countries and spent 100 nights a year overseas - my wife is a saint!)

What do you love about Oshkosh

Southwest Rotary? I love being part of a service group that has fun and gets things done. I have learned so much about our community through this group. It is filled with what I like to call the "movers and shakers" in Oshkosh

What organization(s) do you enjoy volunteering for in the community? Habitat for Humanity Oshkosh & ReStore

What's something people wouldn't know about you?

Stupidest thing I've done - 155 mph on the back of a motorcycle w/ an empty ice cream bucket as my helmet!

If you could have a superpower, what would it be?

I would love to be able to fly

Thanks to Brad for all he does for our club, and the students/families at Valley Christian!

Recipe of the Week

From our DG Craig Burnett. "It's one of the things I created for Men Who Cook over the years. This one goes back to 2004, was inspired by food from a Tampa Cuban restaurant, and is vegetarian (or vegan with a substitution)."

Black Bean Cakes w/ Cool Orange Salsa

Black Bean Cakes

Ingredients

- 2 (15 oz) cans black beans, drained
- 1 cup bread crumbs
- 2 eggs
- (to make vegan, substitute 2 Tbl vegan mayo)
- 1 red bell pepper, minced
- 6 scallions, minced
- 1 clove garlic, minced
- 1 tsp ground cumin
- 1/4 tsp salt
- 1 dash hot pepper sauce (to taste)
- olive oil
- cornmeal

Preparation

Place beans in bowl, and crush slightly with large round spoon or ladle. Beat eggs. Add salt, pepper sauce & cumin and mix well. Mix in beans, garlic, bell pepper, scallions, and garlic. Add bread crumbs and mix thoroughly. Refrigerate covered for 1 to 4 hours. Heat approximately 1 inch of olive oil in skillet over medium high heat. Form 16 small balls from refrigerated mixture, flatten slightly by hand and dredge in corn meal. Cook for one minute in oil mixture. Flatten to desired shape with spatula and cook for three more minutes. Flip and cook for three additional minutes or until solid & browned. Drain on plate with paper towel to absorb oil. Serve with salsa toping.

Cool Orange Salsa

Ingredients

- 2 oranges, diced sections
- 1 lg firm tomato, seeded & diced
- 1 scallion, diced
- 1 clove garlic, minced
- 1 Tbl lime juice
- 2 tsp olive oil

Preparation

Mix all ingredients in bowl. Let sit for at least one hour before serving.

Number of servings: 16