

Club of Oshkosh Southwest

Volume 48, Issue 24 – December 9, 2020

TODAY'S PRESENTATION:

The

Hub

Oshkosh Food Co-Op Lizz Redman

Today's Presentation



Today we welcome **Lizz Redman**, Project Manager,

Oshkosh Food Co-Op. In addition to her commitment to the Oshkosh Food Co-op, Lizz brings a plethora of experience in food start-up management and sustainable food systems. After earning a degree in **Biological and Pre-medical Illustration** from Iowa State University, Lizz lived in Central America, where she fell in love with fresh, local food. Her travels inspired her to pursue a Master's Degree in Sustainable Food Systems at the University of Montana. She then moved to Santa Fe. New Mexico where she helped launch a cold pressed juice business, a fresh graband-go food operation and then a craft ice cream company. Upon returning to her hometown of Oshkosh in 2017, Lizz took a position at The Howard, where she worked from prior to its opening until January 2020.

Lizz now is utilizing her innovative culinary management and business development skills as co-owner and operator of Thunderbird Bakery.

Thank you Lizz!

Fundraiser



Get ready to light up your neighborhood!

This New Year's Eve, Oshkosh Southwest Rotary is hosting a special Luminary Fundraiser! Proceeds will help provide toys and clothes (Christmas gifts) for children, fund scholarships for local students, and much more!!!

Luminaries are only \$10 and will be set out on New Year's Eve from 8 pm to midnight! Buy a luminary for your neighbor; buy one in honor of someone you love; buy one in memory of someone you've lost; buy one just to make our community a better place!

Click the link below for more details and to place your order! https://www.oshkoshrotarysouthwest.o rg/payment/luminary

For more information, contact Becky Metz or Griffin Pollnow.





Calendar of Events

Upcoming Programs

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Dec 16	Ambassador Travel Susie Leib
Dec 23	Fox Valley Hypnosis David Ruby
Dec 30	Club Fun Day Brainstorming
Jan 6	Skygen Internat'l Foundation Brett Bennett
Recurring Events	
2nd Monday	Club Board Meeting 4-5pm
Dec 14	Best Western, Athern All are welcome to attend

Words of Inspiration

December ~ Dick Ames

Greeters

December 9 ~ Gerald Hendrickson, Todd Slagter December 16 ~ Need Greeters

Today's Meeting Location

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

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parent

connection

The Hub - Rotary Club of Oshkosh Southwest

Parent Connection Wrap / Christmas

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

Christmas Distribution:

Weds, 12/16, 4-6:30pm Oshkosh Convention Ctr 2 N Main St For more information contact Amy Montgomery or Siri Smits

Donations

A donation to the Day by Day Warming Shelter ... 10 sleeping bags, 10 backpacks and a new coffee maker compliments of Fleet Farm Oshkosh. Pictured are Maddie Ziebert, DbD Outreach Specialist; Denise Holz, DbD Program Coordinator; Molly Yatso Butz, Executive Director; Lynn & Matt Bakalars, Rotarians; John Drexler, FF Assistant Store Mgr.





Monday, December 14, 4pm Best Western Premier 1 N Main St, Oshkosh Athern Ballroom All are welcome to attend the board

All are welcome to attend the board meeting.



Hello fellow Rotarians

I am hoping this note finds you well.

Prior to the pandemic each year the elementary schools had organized a can food drive with our friends from Kiwanis, to benefit the local food pantry. With schools being virtual, we didn't believe that this was going to happen, but there have been several teachers in the district that would like to still make this a reality. With the need being greater than ever we would like to help support our PAL Roosevelt Elementary by giving our club the chance to donate.

Sign-up sheets were emailed to each member and there will be sign-up sheets on the tables at the next meeting.

We would love to continue to support our PAL and of course the local food pantry. Unfortunately we have a tight timeline, so if you could get your form back by December 16th and Kathy has given the nod for us to have this added to our Rotary bills.

If you have any further questions reach out to Marcus.

Thank you!!

Recipe of the Week Carmen Scott

Crispy Caramel Corn

Preheat oven to 250°

7 quarts popped popcorn (I like Orville Redenbacher. I use an air popper so it's 100% dry)

1 cup nuts, optional

1 cup butter

2 cups firmly packed brown sugar

- 1/2 cup corn syrup, light or dark 1 tsp salt
- 1/2 tsp baking soda
- 1 tsp vanilla

Pop the corn and place in a large turkey roaster or pan deep enough to hold seven quarts.

Pour popcorn into the pan. In a heavy pan, slowly melt butter; stir in the brown syrup, corn syrup, and salt.

Bring to a boil while stirring. Just as it is starting to boil let it boil for 5 minutes. Stir a couple of times.

Remove from the flame and stir in baking soda, and vanilla. This is what caramelizes everything.

After stirring thoroughly pour mixture over popcorn and stir so popcorn is coated.

Bake for 30 minutes, stir popcorn, then bake for another 30 minutes. This is how it stays crispy so do not miss this step.

Turn into a gallon Ziploc bag to keep fresh. Makes 2 gallons of finished caramel corn.

