

Club of Oshkosh Southwest

Volume 48, Issue 28 – January 6, 2021

The

Hub

TODAY'S PRESENTATION:

Skygen International Foundation Brett Bennett

Today's Presentation

Today we welcome Brett Bennett. Since July 2018, the SKYGEN International Foundation (headquartered in Menomonee Falls, Wisconsin) has been working in some of the poorest areas of Tanzania, Africa, providing free vision testing to over 140,000 people (many of whom had suffered with poor vision for their entire lives) and distributing more than 29,000 pairs of corrective eyeglasses.

We are grateful for the opportunity we have, at the Skygen International Foundation, to bring the gift of better vision to the poor and underserved population of Tanzania, Africa. It is a wonderful thing to be able to share the story of our foundation's work with organizations like Rotary who are committed to providing humanitarian services and helping build goodwill and peace throughout the world.

Thank you Brett!

https://skygenusa.com/About/SKYGEN-International-Foundation/Improving-Vision-Care-In-Tanzania



The **January** meeting of the Board of Directors will be held **Monday, January 11, 4pm** Best Western Premier 1 N Main St, Oshkosh Athern Ballroom All are welcome to attend.

New Member



Welcome our newest "Red Badge" Southwest Rotarian *Greg Giles*

Famous Rotarians



In 1961 President John F Kennedy started the US Peace Corps. The Program was put in place to help underdeveloped

nations with farming, education, health care and construction. It became a hit with college students who saw it as an opportunity to travel while also being able to help those in need. Kennedy was a member of the Rotary Club of Hyannis.





Calendar of Events

Upcoming Programs

Jan 13	Cherith International Harry & Jenny van Burik
Jan 20	Learning in Retirement (LIR) James Krueger
Jan 27	Community Covid Update Dr John Newman Chancellor Andy Leavit
Feb 3	Parent Connection Kelly Hinz
Recurring Events	

2nd	Club Board Meeting
Monday	4-5pm
Jan 11	Best Western, Athern

Words of Inspiration January ~

Greeters January 6 ~ Dave Geurden, Mike Vaughan January 13 ~

January 13 ~ Dave Geurden, Nate Olson

Today's Meeting Location

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

PO Box 1202, Oshkosh WI 54903-1202

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Battle on Bago - 2021



Mark your calendars for Battle on Bago 2021, Feb 19-20

You should have received your raffle tickets from Jeff Krueger, Jessica Benesh or Tom Hallquist.

Return unsold tickets or (preferrably) money & ticket stubs to Jeff Krueger or Shelly Hurzeler.

Make checks payable to **Battle on Bago**. (You may <u>not</u> bill your Rotary account for the tickets)

Remember: 100% of the proceeds from the sale of these tickets comes right back to our club.



Congratulations!

Rotary Foundation receives highest rating from Charity Navigator for 13th consecutive year

For the 13th consecutive year, The Rotary Foundation has received the highest rating — four stars — from <u>Charity Navigator</u>, an independent evaluator of charities in the U.S.

The Foundation earned the recognition for adhering to sector best practices and executing its mission in a financially efficient way, demonstrating both strong financial health and commitment to accountability and transparency. Only one percent of the organizations Charity Navigator evaluates have received 13 consecutive 4-star evaluations.

"Your achievement and 4-star rating will enhance your organization's fundraising and public relations efforts," says Michael Thatcher, president and chief executive officer of Charity Navigator. "This exceptional designation sets the Foundation apart from its peers and demonstrates to the public its trustworthiness."

The rating reflects Charity Navigator's assessment of how the Foundation uses donations, sustains its programs and services, and practices good governance and openness.



Recipe of the Week Sam & Sandy Muinde

Breakfast Ham and Cheese Strata

12 slices white bread, without crusts 8 oz cooked ham, diced 8 oz shredded cheddar cheese 6 eggs 3 cups milk 2 tsp Worcestershire sauce 1 tsp. ground mustard 1/2 tsp salt 1/4 tsp pepper dash Cayenne pepper 1/4 cup finely chopped onion 1/4 cup finely chopped green pepper 1/4 cup butter, melted 1 cup crushed cornflakes

Arrange six slices of bread in the bottom of a greased 13x9 inch baking dish. Top with ham and cheese. Cover with remaining bread.

In a bowl, beat eggs, milk, Worcestershire sauce, mustard, salt, pepper and cayenne. Stir in onion and green pepper. Pour over all. Cover and refrigerate overnight.

Remove from refrigerator 30 minutes before baking. Pour melted butter over bread. Sprinkle with cornflakes. Bake uncovered at 350° for 50-60 minutes or until a knife inserted near the center comes out clean. Let stand 10 minutes before serving. Serves 8-10

