

The Four Way Test

Is it the TRUTH?
Is it FAIR to all concerned?
Will it build GOODWILL and
BETTER FRIENDSHIPS?
Will it be BENEFICIAL to all
concerned?

Club Leaders



Melinda Margolis President



Jay Larsen President-Elect



Michael Soden Vice President



Ashley Mahaney iPast President



Kent Ivey Secretary



Nelda Manna Treasurer



Jim Servino Sergeant-at-Arms

Jack R Ewing
Club Director, Service
Projects Chair



Christine L. Smith Club Director



Larry Skaggs Club Director,Public Relations Chair



Rotary Recap

By: Susan Johnson and Larry Skaggs

August 9, 2012

The **August 9th** meeting opened with a clang of the bell, the recitation by members and guests of the Pledge of Allegiance, and then a**Rotary** presentation of "Light Up The World." **Jim S.** was called upon to be our Trivia Master, and we learned various facts upon answering his questions. Sleeping burns more calories than watching television -- although we don't know how many more! The four U.S. Presidents who were assassinated were McKinley, Garfield, Kennedy and Lincoln. J.K. Rowling wrote th**e**larry **Potter** books, and the "57" in *Heinz 57* stands for nothing at all. Lake Superior is the largest fresh water late in the world, and Mickey Mouse's original name was "Mortimer."

Jim S. was called upon again to introduce our visitors and guests who included: Gerry Holinski, a former GV Rotarian who we hope will rejoin our club; Judge T. Arthur Ritchie, Jr., our program speaker; Chelyn Sawyer, a guest of Stephen Silberkraus, who will be inducted as our club's newest member next week.

Next on the agenda was the presentation of "vacation gifts" to **President Melinda. Past President Susan** presented a belated gift from her trip to Rio de Janeiro in July, i.e. a weird corkscrew she had difficulty purchasing in light of the language barrier. **President - Elect Jay** brought a recipe for "Cherry Bounce" he acquired from his trip to George Washington's home, Mount Vernon. (See the recipie for "Cherry Bounce" below). **Dave J.** went to Santa Barbara, and presented **Melinda** with a tasting wine glass from *Mosbee Winery*, and also a lost - now found, golf ball with the initials "GB." (Hmmmmm. Who might have lost that ball?).

Lia Sophia jewelry is in, and purchasers should see **Nelda** for pick-up. **Past President**Jeff reminded all members about the **Wine Making Event** -- we need commitments for 20 cases, and so far, we have 11 (see the following story for additional info). This will be a great fellowship event and members are encouraged to sign up now.**Past President**Ashley reminded members about the **Night Golf Event** on **Friday, August 17. Steve W.** informed members volunteers are needed for two *Shade Tree* birthdays.

Past President Mike Peterson, in his current role as Finemaster, was accorded the floor, and immediately called upon late arrivals (Jack, Dave J., Duane, and Steven S.) to spin The Wheel -- Jack spun a "3," Dave a "P" meaning President Melinda had to pay, Duane a "3" and Steven a "2."

Next came "Happy Bucks and Dammit Dollars." President-Elect Jay had fun in Washington DC and Past President Jeff was happy he is going on a "Hogs Week" motorcycle road trip (and didn't he say "What goes on during the Hogs' trip stays on the Hogs' Hogs'trip?"). Kent paid as his kids now are gone to college, the house is quiet, and sadly, his dog died. Jon was happy that Gerry Holinski was back. Marielaina was happy about her vacation. Gerry H. was happy as his son will be attending UNR's Engineering College in the fall. DGN Larry paid a Dammit Dollar for his wife, Vicki, as it appears her son will be moving to Los Angeles. Don was happy his son is in residency for family medical practice, and that Judge Ritchie was here. Past President Susan



Birthdays



Mike Peterson August 04

Wedding Anniversaries

Steven S. Weggeland Aug 20



Thomas E. Bramlett Aug 22



Michael Soden Aug 23



Jay Larsen Aug 25



David L. McGovern Sep 05 was happy for the arrival of her new puppy, a tri-colored English Springer Spaniel, although her other two dogs have not quite bonded with him yet. **Dave J.** was happy to have returned from his vacation in Santa Barbara, Huntington Beach and Dana Point -- and, as always, he was "vertical and still in the game." **Past President Jim F.** was happy to be going to his cabin in Duck Creek where it is 54° F. **Melinda** was happy **Gerry H.** came, and she invited **Judge Ritchie** to join us again. She was sad that **Marvin**

Don was accorded the floor, but not before he was about to be embarrassed by Proz Melinda, who wanted

Longabaugh has resigned from the club earlier than

about to be embarrassed by Prez Melinda, who wanted to air a video showing Don recently receiving the Healthca Healthcare Heroes Lifetime Achievement Award -- Don paid \$100 for the privilege of it not being shown

during the meeting (of course, our members gave him a standing ovation!).

Don introduced **Judge T. Arthur Ritchie**, former Chief Judge of the Eighth Judicial District Court and Presiding Family Court Judge. Judge Ritchie has been a district court



judge for 13 years. Hediscussed the history of the Eighth Judicial District Court, noting there were 16 district court judges in 1986, and now there are 52, of which 20 are dedicated to hearing family

court matters. Notably, there are currently 81 district court judgethroughout the state of which 26 hear family cases, including regular civil, i.e. divorce and child custody, juvenile, child abuse and neglect and temporary protective orders (TPOs).



In the late 1980s, the five-year process was started to amend the Nevada Constitution to add the family court, which finally occurred in January 1993. Prior to that, district court judges heard all family cases, in addition to civil and criminal matters.



Notably, Judge Ritchie discussed the innovations of the Eighth Judicial District Court, and its commitment to technology. Our district court has been deemed a model to other states' courts. The Eighth Judicial District Court has come in under budget for the past six years, and incurs little to no overtime by staff. We are a paperless court, and are currently scanning the remaining criminal files so that the Court Clerk's Office can occupy what was previously file room

space. The Third Floor of the Regional Justice Center is currently being renovated to accommodate eight (8) judges' courtrooms and chambers, and such should be completed by December 2012.

Last on the agenda was the Raffle -- Larry S.'s ticket was pulled, and he picked an "8" from the card deck, reflecting he won \$8.

Prez Melinda decided that before we closed our meeting she was going to show the video of Don's acceptance speech, despite his paying to have it suppressed. A hue and cry arose from the membership in support of Don (since he paid \$100 to keep the video secret). Melinda then dug in her purse, saying she would payanother \$100 to have the video shown. With the additional funds in hand, Don acquiesced and the short video was projected on the screen. (The video is available on You Yo Tube if you missed it Thursday).

The meeting ended with the members reciting the Four-Way





As promised, the recipe for "Cherry Bounce," modernized and developed by Nancy Carter Crump for "Dining with the Washington's," is included here...

10 to 11 pounds fresh sour cherries, preferably Morello, or 3 jars (1 pound, 9 ounce) preserved Morello Cherries

- 4 cups brandy
- 3 cups sugar, plus more as needed
- 2 cinnamon sticks, broken into pieces
- 2 to 3 cloves
- 1 (1/4 inch) piece fresh whole nutmeg
- 1. Pit the cherries, cut them in half, and put them in a large bowl. Using a potato masher, carefully mash the fruit to extract as much juice as possible. Strain the juice through a large fine-mesh strainer, pressing the fruit with a sturdy spoon (You should have about 8 cups). Reserve the mashed cherries in the freezer or refrigerator for later use. If using jarred cherries, drain the fruit and set the juice aside before halving and mashing the cherries. Add any pressed juice to the reserved jarred juice.
- 2. In a lidded 1-gallon glass jar, combine the juice with the brandy and sugar, stirring to dissolve the sugar. Cover with the lid, and set aside in the refrigerator for 24 hours, occasionally stirring or carefully shaking the jar.
- 3. Bring 2 cups of the juice to a simmer over medium heat. Taste the sweetened juice and add more sugar, if desired. Stir in the cinnamon sticks, cloves, and nutmeg, then cover and simmer for about 5 minutes. Remove from the heat, and set aside to cool to room temperature. Strain, and discard the spices.
- 4. Stir the spiced juice back into the 1-gallon glass jar with the reserved sweetened juice. Cover loosely with the lid, and set aside for at least 2 weeks before serving, occasionally shaking the jar with care.
- 5. Serve at room temperature in small cordial or wine glasses. Store the remaining cherry bounce in the refrigerator.

The original recipe from Martha Washington's papers, date unknown, is as follows:

"Extract the Juice of 20 pounds of well ripend Morrella Cherrys Add to this 10 quarts of Old French brandy and sweeten it with White Sugar to your taste — To 5 Gallons of this mixture add one ounce of Spice Such as Cinnamon, Cloves and Nutmegs of each an Equal quantity Slightly bruis'd and a pint and half of Cherry kernels that have been gently broken in a mortar — After the liquor has fermented let it Stand Close-Stoped for a month or Six weeks — then bottle it remembering to put a lump of Loaf Sugar into each bottle."

Quit 'cher Whining... We're Gonna *MAKE* Wine

July 12, 2012

You still have time to register for this event. The deadline has been extended until August 12.

Rotarians from other clubs, family and friends are also welcome.

OK, you can quit your whining now... The Rotary Club of Green Valley is going to

make our own wine ...!!!

That's right, as a fun, social event we are going to get together to learn the fine art of wine making. Not only can you learn how it is done, but you will be actively involved in making OUR wine. And, you will have something to show for it when we are done.

Our Make Wine Event will allow our members, family, friends and Rotarians from other clubs to produce a barrel of our own wine! We will be meeting at Grape Expectations to "uncork" a new GV Rotary tradition. The adventure will involve the following steps...



Session 1: Winemaking 101 - Here we will learn about grapes, equipment, procedures and scheduling for creating our wine.



Session 2: A Smashing Good Time - In this session we will load our selected grapes into the crusher (sorry Susan, no barefoot stomping of the grapes) and then pump the must into the fermentation tub.

Session 3: Meet the Press - Several weeks later we will press the juice from the *must* and pump it into a 53 gallon oak barrel.

Session 4: Nice Rack - After a few months, our wine will be pumped into a fresh barrel to continue the aging process.

Session 5: Con-Graduation Day - We will load the wine into the bottles and cork and label them. We can then enjoy the 'fruits of our labor" as we enjoy the 240 bottles of wine that we have created.

Prices for making the wine are as follows...

<u>ltem</u>	Cost
3 cases (36 bottles)	\$ 405.
2 cases (24 bottles)	\$ 270.
1 case (12 bottles)	\$ 135.
½ case (6 bottles)	\$ 67.50
1/4 case (3 bottles)	\$ 33.75

To make sure that we have enough participation, we are asking everyone to register (and indicate how much wine you wish to purchase) on our website calendarby July 31.

More details will follow once we have the registration information from our members. If you have further questions, plead contact Jeff Manna. Don't be left out of this "grape" event.

Just happend to locate these pictures of **George B.**(wearing his yellow plaid sweater vest)
taken during his last golf outing.



Got Balls? We'll light them up and watch them glow... Drive for show and putt for dough...!!

Night golf is a 9-hole, four-man scramble (so even if you don't play well you can get a team who does). Prizes will go to 1st, 2nd, and 3rd place finishers, as well as the most honest team.

Pick a team name if you would like and enter it into the notes on the registration page. Bring plenty of friends and family as we have 72 spots available to us!

The cost is \$45 per player which includes golf, cart, BBQ dinner prior to your round, two glow in the dark golf balls (yes you can purchase more if you think you'll need them) and prizes.

If you have any questions, call **Ashley** at (702) 581-2664, or e-mail her atashley@golfwildhorse.com

Details:

Cost - \$45 per player

Check in and dinner (putting contest if you would like to enter) from 5:30 - 6:50 pm.

Putting contest and mulligans are \$20 per team (\$10 of each purchase from Rotary groups will go back to our club)

Tee off at 7 pm.

Awards follow the round in the restaurant

Rules:

- 1) Have fun!!
- 2) Enjoy getting to know your fellow Rotarians

3) No flashlights on the greens

District 5300 Rotary Member Registration

Register NOW for Night Golf - August 17, 2012 or send your regrets that you cannot attend by clicking here.

YOU are the Missing Piece

August 9, 2012

Green Valley Rotarians

Missing on

August 9, 2012



George Baggott, Larry Bettis, Russell Bowler, Jerry Gardberg, Greg Hawthorne, Frank King (LOA), Stephanie Kurtz, Matt Newsom, and Brian Whitaker.

Make-Ups Completed

None Reported This Week

Visiting Rotarians

None

Guests

Stephen SilberkrausProspective MemberChelyn SawyerGuest of Stephen SilberkrausGerry HolinksiFormer Green Valley Rotarian

Judge T. Arthur Ritchie, Jr. Guest Speaker