Rotary Club of the Santa Ynez Valley Newsletter

President's Message

Words from the Back Office

The Holidays are upon us, as is our annual Christmas Party at the Alisal on December 11th. We all had a great time. The band was wonderful, thanks Jeff! December is a busy month, with our Oaxaca team coming home, the Party, Bell Ringing, Poinsettia sales and Santa’s Sleigh. It is great to see so many of you volunteer to help with these programs. We could still use some more help for Santa’s Sleigh, give Phil Boortz a call if you can assist. Thanks to Ken, Jeff, Paul, Bertha, and Phil for leading these efforts.

We have reached our goal of raising $5,000 for the memorial to John Rasmussen at Sunny Fields Park, wonderful job folks. Butch and Randy will have more details including when we will have a dedication.

You might not know that your Foundation has provided a $1,000 grant to the local “Support the Troops” organization. It is a great group that provides care packages for our deployed forces. If you are interested in learning more check out their web site at www.supportsoldiers.us

Our next really big event will be the 50th anniversary celebration of the founding of the club. It will be March 11th, at Pea Soup Andersen’s, of course. Be sure and put that on your calendar as a “must attend”.

You have all done well this year, you should be proud. We are slightly ahead of our fund raising goals for the year with only the golf tournament remaining in May. So take December 24th and 31st off, your club will be dark those days, and rest up for the big push to ‘make dreams real’ with ‘service above self’. (How is that for a Rotary sentence?)

Happy Holidays.

John Patterson
The Cogwheel

“Team Oaxaca” Pictures from the Field

A Panoramic View of the Church at the City Square in Oaxaca, Mexico
Having dinner on the Zocolo in Oaxaca.

The view from our hotel in Huatulco.

Dave and Bob trying to figure out the menu?

Here we make a toast to John Rasmussen!
Our Best Christmas Party Ever; “About Time We Had Fun”
Our Best Christmas Party Ever; “Check Out Those Smiles!”
Our Best Christmas Party Ever; “Thanks Ken and Jeff!”
**A Huge Thanks to All of the “Bell Ringers”**

When I joined our club, one of the first events I signed up for was the “Bell Ringing”. When I came home that day my impression of what the Salvation Army really does had changed. Also, I felt wonderful because I had helped, in a small way, the less fortunate. All of the money collected goes right back into the Santa Ynez Valley in the form of food, clothing and toys.

Here is a list of the people who volunteered this year to “ring the bell”.  
Here We Are Doing Our Annual Santa's Sleigh Ride
About 20 years ago I decided to make a new deviled egg recipe. I was tired of the normal sweet eggs so I gave my deviled eggs a little “oriental” twist.

Everyone who has tried them wants the recipe, so here it is. You might want to try them for New Years Day.

**Kris’ Deviled Eggs**

Mix all of the ingredients with the egg yolks of 6 hard boiled eggs and stuff egg halves.

**Kris’ Deviled Eggs**

6 Hard Boiled Eggs
1/8 tsp. Soy Sauce
1/8 tsp. Prepared Horseradish
1 tsp. Sweet Pickle Relish
1 1/2 - 2 Tbs. Mayonnaise
Add a dash each of the following:
Dried Ginger
Dried Mustard
Garlic Powder
Pepper

**Note:** You may omit the horseradish if you don’t like it spicy.

After tasting, you may want to add a dash of salt. The Soy sauce is very salty so I use salt sparingly.

**Cranberry Sauce**

1-12 oz. pkg whole Cranberries.
1 cup sugar
1 cup water
Zest of one large Orange

Combine all ingredients in a deep kettle. Bring to a hard boil & stir for 5 minutes. Once the cranberries have “popped” open, use the side of a large wooden spoon to crush them against the side of the kettle. Pour into a plastic jar; cover, cool and refrigerate.

As our year comes to a close, it is time for reflection. 2008 has truly been a year of many ups and downs. We lost John, who was a true, loving, caring, giving person. From this happening, it has inspired many of us to spend more time giving our “Service above Self”. With this thought in mind, please be thankful for every day. Each day try to smile and help at least one other person!

Let’s all have a **Happy New Year!**