

# ROOSTER CALL



## PLATTEVILLE OPTIMIST CLUB

MEETING 7:00 A.M.

EVERY FRIDAY AT TAKE 2 RESTAURANT

Friday, October 17, 2014

**Attendance:** 24 Optimists, with 10 members wearing their Optimist shirts.

**Mystery Greeter:** In somewhat of a “twist,” the fellow who has often served as the mystery greeter, **Leon Neuheisel**, was this time the “greeter” greeted by **Bob Weier**.

**Joker Draw:** **Maggie Kleisath** was winner of the Joker Draw. She drew the 5 of Diamonds. Consolation prizes were won by Steve Lane, Howard Crofoot and Ernie Thalmann.

### Business Meeting:

- ++ President Maxine Lane noted the upcoming anniversary of Ron and Jan Weier and birthday’s for John Dutcher and Diane VanNatta.
- ++ John Urness spoke about the Book “Kaiten” by Mike Mair and John Walden. Mike will be the speaker at the upcoming Jamison Museum annual meeting on November 5<sup>th</sup>.
- ++ Speaker coordinators are needed for a few open months. Kevin H. will take October 2015.
- ++ We are still in need of a Vice President also.
- ++ The Dime-A-Day drive will kick off in January.
- ++ Donation policies will be presented to the board on Nov. 4<sup>th</sup> along with the current budget.
- ++ PHPT Funding available for MPO was presented by Ron Weier.

### Program:

Our own Ernie Thalmann informed us of the various Mexican cheeses, flavors, processing and origins. Samples were provided also. Quite tasty. Ernie spent 29 years in the meat packing industry in various positions ending as Food Safety Director the Farmland plant in Dubuque until they closed. This position was followed by a position in food safety at Foremost in Lancaster, one year at Swiss Valley in Platteville and finally to Mexican Cheese where he has been for the past 8.5 years. Ernie works with Quality Control, HACCP and SWF which is part of the Global Food Safety Initiative. Ernie is a licensed Cheesemaker and Cheese Grader, HACCP Certified and SQF Practitioner. Ernie says he has three kids and three grandsons, and they have fun where he works. There are serious moments, too, but they constantly remember they are working with food that our families all eat.

