



NEWS FROM

Silver Lake Kiwanis – Everett

www.silverlake.homestead.com

Kiwanis is a global organization of volunteers dedicated to changing the world one child and one community at a time

November 13, 2007

Vol. 3 #7

Meeting Calendar

November 7th Eric Cumley,
Financial Advisor
Nov. 14th Andrea Stein
Young Chefs Academy
Nov. 21 Curt Moulton
WSU extention
McCullum Park

Calendar

Nov. 17th Lois Coghlan BD
Nov. 26th Earline's & Ken's Anniv.
Nov 27th Dill Deckard BD
Nov. 26th Board Meeting
Dec. 28th Holiday Party location
to be announced later

Dictionary Delivery Schedule

Private Schools still to be
scheduled

Dictionary Project Approaching Completion for 2007

**All the Everett School District
Public School 3rd graders have
received a Dictionary of their
very own.
About 1600 Dictionaries**

**About 200 3rd graders in
Private schools are still to be
scheduled**

**Next year we plan to deliver about 2000
dictionaries to the Everett School District**

**If you haven't been involved in the
dictionary delivery process you are
missing out on a very rewarding
experience.**

**Come join us Wednesday at our
Wednesday meetings and become
involved**

**Our goal is to give every 3rd grader in the
Everett School district a dictionary of their
very own.**

Officers

Howard Holl – President

(425) 357 3568

hcholl@comcast.net

Ann Shabel – Pres. elect

(425) 347 231

Jack.shabel@comcast.net

Earline Bowen –Past President

(260) 361-5977

earlineb@comcast.net

Tom Sullivan - Treasurer

(425) 775 5802

sulltis@msn.com

Jack & Ann Shabel – Secretary

(425) 347 231

Jack.shabel@comcast.net

Miriam Williams – Editor

(206) 367 0814

miriamjw@comcast.net

Meeting Times

First Wednesday of month - 7PM

All other Wednesdays – 7 am

Meeting Place

“The Jet”

800 164th St SW

Mill Creek, WA 98012

(425) 743-2333

Top Chefs and Iron Chefs Have to Start Somewhere

Young Chefs Academy, a chain of more than 150 franchised cooking schools for children in the United States and Canada, has opened its first branch in New York City, at 108-10 72nd Avenue (Austin Street) in Forest Hills, Queens. The school's quarters are bright and well equipped. Classes, divided by age, are taught appropriate tasks by at least two instructors and often, an assistant. On a weekday afternoon last week the 7- to 11-year-olds made yeast-raised pretzels and a berry compote to go with them. More than a dozen 4- to 6-year-olds were busy decorating cookies and making punch.

I admired the way the instructors, like Christopher Chesleigh, left, an owner of this franchise, kept this group nicely behaved and interested. Safety and hygiene are given good emphasis. There are also classes for children 3 to 5 years old, with a parent, and evening classes for those 12 and older. Classes are given as a series or individually; prices start at \$35 plus a registration fee: (718) 268-0343, youngchefsacademy.com

About YCA

Established in April 2003, Young Chefs Academy offers cooking classes to children in a safe environment that encourages discovery and creativity. While learning food preparation skills is the main ingredient at YCA, each class adds a heap of kitchen safety, a scoop of etiquette, a handful of table setting, a pinch of menu planning, and laughter to taste.

Julie Fabing Burleson and Suzy Vinson Nettles, founders of YCA, believe this is the perfect recipe for showing children cooking is a lifelong skill that can be artistic, creative, and sometimes quite surprising. Suzy has commented, "this is the place where 'what if' collides with, 'look at this!'" Their kid-friendly classroom provides a "real" setting so that the students can use what they learn in their own homes.

Nettles & Burleson have taken their cooking school from one location and turned it into one of the fastest growing children's concepts in the country with over 90 franchises sold in the first year. "The kitchen is the pulse of the home... where we learn about life and each other," says Burleson. Young Chefs Academy nourishes those values and gives kids an innovative environment to thrive. In this busy world, what could be better?

Over 155 franchises sold since June 2005...

What's good about this?

+++++

Questions can have a powerful effect on your thinking, and here's a question that can profoundly improve your perspective. What's good about this?

When you see a news story, or hear about something that's happened to a friend, or come across a challenge in your own life, ask yourself. What's good about this?

Get in the habit of asking the question and you'll be training your mind to always look for the answer. After a while, without even asking, you'll immediately see the positive aspect of every situation you encounter.

And that is indeed a powerful place to be. For when you can zero in on the positive possibilities, you have the opportunity to create enormous value.

People who attain magnificent levels of achievement live in exactly the same world as those who never seem to go anywhere. One big difference is that high achievers have learned to see real value where others see nothing but dead ends and despair.

Choose to be the person who sees the positive possibilities by remembering to ask this question, whatever the situation may be. What's good about this?