



July 24, 2010

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### Grocery Business

Chris Higginbotnam from HyVee was the speaker at the Optimist Club on 24 July. He started in the grocery business in 1979 and started at HyVee in 1988. He will be the manager at the new HyVee store on West Broadway, which is opening in November.

HyVee started in 1930. They now have 230 stores in 8 states. They opened their first store in Wisconsin (Madison) this year and one in Peoria, Illinois. They announced one Springfield, Missouri. HyVee is a \$6 billion company. They usually build their own stores.

The new Council Bluffs store will be 68,000 square feet, slightly smaller than the Madison Ave one. It will contain a sushi shop, a sub shop, and a floral shop in the middle of the store. The store will have 370-400 employees. The 16<sup>th</sup> Street store will close when the new one opens.

HyVee is a privately owned company. They are employee owned, meaning you need to be an employee to buy stock. Employees can also take advantage of a 401K program to invest in the company.

### Meeting Minutes

On July 24, Gary Funkhouser, Gary Gutttau, and Keith Denton provided jokes. Gary Gutttau led the pledge and gave the opening prayer. The club celebrated Jim Clausen's birthday with a song.

Dale Willenborg won the 50-50 drawing and Gary Gutttau won the attendance drawing. There were 19 members and one guest in attendance.

Judy Gutttau talked about the club celebration on September 12. The community is invited for a "Celebrity Waiters" celebration with a Down on the Farm theme. The social will begin at 5:00 p.m. with a dinner at 6:00 p.m. and the program following.

### CALENDAR

Next sorting on Wed, Jul 28, 3:30 p.m.

July 27, Tues, Zone meeting at the Danish Inn in Elk Horn, 6:30 p.m.

July 29 to August 1 - Iowa Optimist District Convention

Sept 12 – Club celebration, "Celebrity Waiters", Down on the Farm theme. Social 5:00 p.m., dinner 6:00 p.m.

### Birthdays

Jul 3 – Charlie Johnson (recognized)

Jul 14 - Wes Nelson

Jul 14 – Gary Gutttau (recognized)

Jul 23 – Jerry Hempel

Jul 27 – Jim Clausen

### Anniversaries

July 14 Jeff & Beth Jorgensen (recognized)

### Speakers

July 31 – Steve Bray from Cargil

### Programs

July – Jeff Jorgensen

Aug – Charlie Johnson

Sept – Eric Allen

Oct – Steve Irvin

Nov – Arlyn Norris

Dec – Chuck Nielsen/Keith Denton

### Food Spoilage Tests

#### THE GAG TEST

Anything that makes you gag is spoiled (except for leftovers from what you cooked for yourself last night).

#### EGGS

When something starts pecking its way out of the shell, the egg is probably past its prime.

#### DAIRY PRODUCTS

Milk is spoiled when it starts to look like yogurt. Yogurt is spoiled when it starts to look like cottage cheese. Cottage cheese is spoiled when it starts to look like regular cheese. Regular cheese is nothing but spoiled milk anyway and can't get any more spoiled than it is already. Cheddar cheese is spoiled when you think it is blue cheese but you realize you've never purchased that kind.

#### MAYONNAISE

If it makes you violently ill after you eat it, the mayonnaise is spoiled.

#### FROZEN FOODS

Frozen foods that have become an integral part of the defrosting problem in your freezer compartment will probably be spoiled - (or wrecked anyway) by the time you pry them out with a kitchen knife.

#### MEAT

If opening the refrigerator door causes stray animals from a three-block radius to congregate outside your house, the meat is spoiled.

#### BREAD

Sesame seeds and Poppy seeds are the only officially acceptable "spots" that should be seen on the surface of any loaf of bread. Fuzzy and hairy looking white or green growth areas are a good indication that your bread has turned into a pharmaceutical laboratory experiment.

#### FLOUR

Flour is spoiled when it wiggles.