



# The Cornpicker

Bulletin of Fairbury, IL Rotary Club

*Fairburyrotary.com*



2010 - 2011 Officers

President . . . . . Charlie McDonald  
 Pres. Elect . . . . . Becky Whitfill  
 Vice President . . . . .  
 Sec/Treas/Editor . . . . . Leroy McPherson

**DATE/TIME/PLACE:** April 5, 2011 - 12:00 noon at Marchelloni's

**ATTENDANCE:** 26+ Peter Edmonds, Dennis Weber, Vicki Zehr, Emmy, Alan & Brian Steffen

**LOTTO:** C. Borngasser and Ed Palen

## ***ACTION ON THE AVENUES***

### **CLUB SERVICE**

Programs:

- 04/12 - PCHS
- 04/19 - PCHS
- 04/26 - PCHS
- 05/03 - John Clemons
- 05/10 - PCHS
- 05/17 - PCHS
- 05/24 - Steve & Jennifer McMichaels

Membership:

We need a President-Elect.

### **Quips and Quotes**

If we perceive things not as problems but rather as opportunities for learning, we can experience a sense of joy and well-being when the lessons are learned. We are never presented with lessons until we are ready to learn them.

Gerald G. Jampolsky

### **COMMUNITY SERVICE**

LIBRARY FUNDRAISER

This weekend the library raised \$4,350 at the Ladies Day Out!

COMMUNITY SALE

This will be held Saturday, April 30th. Becky needs unloaders at 6:30 a.m. Call if you can help.

### **INTERNATIONAL SERVICE**

The National Convention will be held in New Orleans May 19 - May 25, 2011. See Charlie or Leroy for preliminary information .

### **AREA CLUB MEETINGS**

|             |            |        |                     |
|-------------|------------|--------|---------------------|
| Bloomington | 12:00 Noon | Thurs. | Elks Club           |
| Gibson City | 6:45 a.m.  | Wed.   | The Country Kettle  |
| Gilman      | 6:05 p.m.  | Tues.  | Gilman Lounge       |
| Lincoln     | 11:50 a.m. | Wed.   | Elks Country Club   |
| Normal      | 12:00 Noon | Wed.   | Bone Student Center |

# The Big Green Egg

## Peter Edmonds



Peter is the Illinois Representative for Big Green Eggs. They make a kamado-style cooker. Peter was in the appliance business before becoming a Rep. With this job he drives

around, cooks and talks about food. The Egg is a ceramic cooker pot - a concept dating back to 500 AD. The original cooker was a clay pot. Today it is made with space-age ceramics that were developed specifically for Big Green Egg to make it durable even under extreme weather conditions. This company was started in 1974. They have a life guarantee of their product. They have a bottom air chamber that circulates to the top which regulates the heat. Hardwood charcoal is used in this grill allowing it to burn hotter, longer and cleaner. Once you set the tempera-

ture, it will stay. You can cook up to 24 hours with one fill of charcoal. It works like a convection oven and holds the moisture in. You have to learn how to cook with the lid down and don't peak. This system burns clean with no smoke. Mark cooked these ribs at 220 degrees for 3 1/2 hours. A ribeye takes only 4 minutes per side. You do not use lighter fluid with this charcoal. It takes about 12 min. to get the charcoal ready and it leaves very little ash. You reuse the same charcoal by stirring it up and refill. If you go to their website you will see they call themselves "Egg Heads". This grill is a specialty item not found in most stores. With today's economy people are staying home and cooking more. They have a Big Green Cook book to go along with the Egg with recipes and instructions. It is really hard to mess up the food. Dave's Supermarket has Rib Night on Mondays. At the Big Meat Sale on Saturday, they will be cooking from 10:00 to 3:30 P.M..

Coming Soon . . . a class on cooking & smoking. Check with Mark.



Rotarians enjoyed smoked ribs for lunch today. The ribs were cooked at 220 degrees for 3 1/2 hours.