

FUSE LOCAL 1212

AFFILIATED WITH THE LABORERS' INTERNATIONAL UNION OF NORTH AMERICA

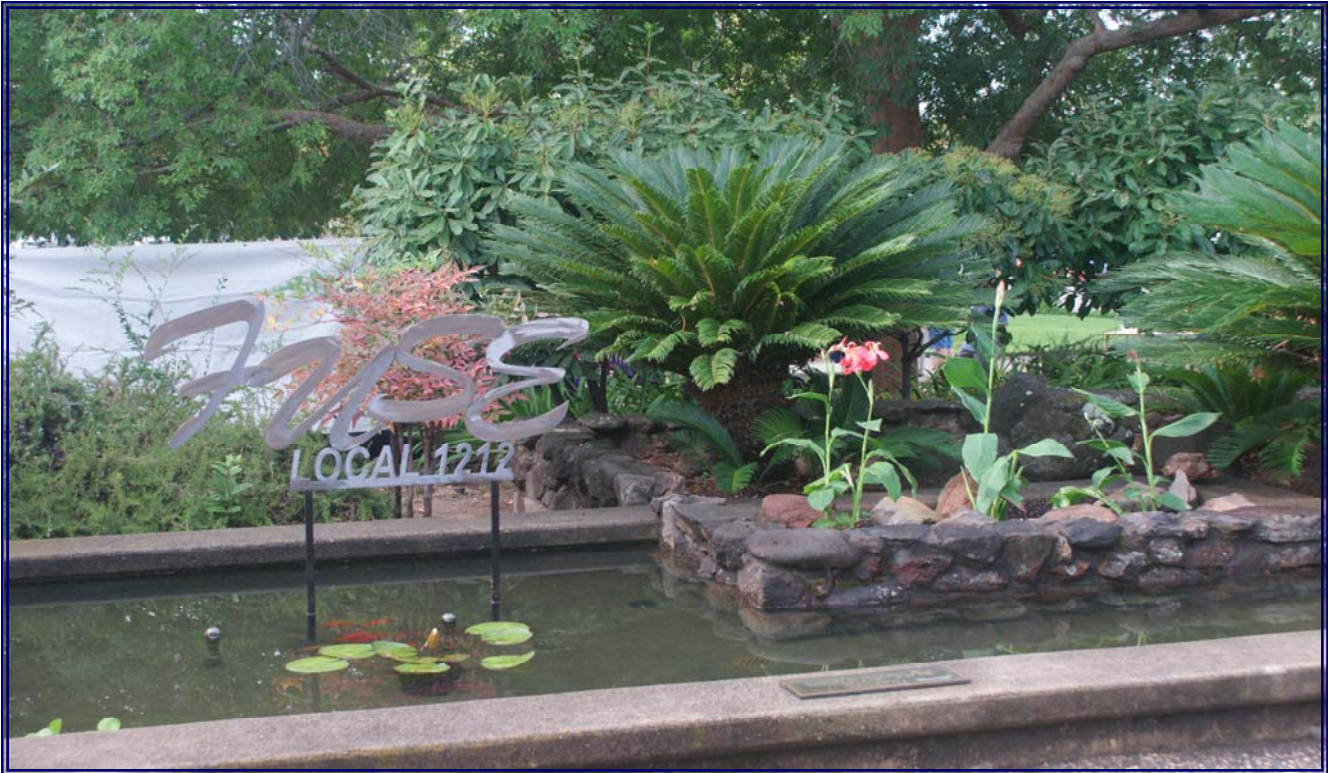


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YOU'RE INVITED!

Please join us at our general meeting, **Thursday November 18, 2010**, from 9am-11am in the board room. We will provide a light breakfast, we will give away raffle prizes, and most importantly, we will report on your union's activity!



SPOTTED!

FUSE Polo Days are the first and third Thursdays of each month. Wear yours to show your spirit and solidarity! The members below were spotted wearing theirs on Polo Days in September, and received Jamba Juice gift cards:

- Richard Vincent
- David Prather
- Sue Ortiz
- Spencer Davis
- Matt Daley
- Carol Hartzell
- Robert Dean

Please note that members are eligible to receive a drink card once in a six-month period; however, we appreciate your support and encourage you to wear your FUSE Polo shirt on Polo Days regardless of your drink card eligibility!



Meet Joe Malfa

Joe Malfa, a Sierra College employee since 1989, is a Network Support Specialist at our Nevada County campus. He worked here as a student prior to 1989 in Biology, Computer Science and Transportation. Joe doesn't have to travel far to work, as he lives in Nevada City. He grew up in Brooklyn, NY, drove a cab and worked on Wall Street while a student. He said, "Many folks came to California in a covered wagon whereas I showed up in a Volkswagen." He arrived in Nevada City in 1972. He attended Woodstock. He worked for the US Forest Service in the late 70s and early 80s where he did Surveying, Silviculture and Fire-fighting. He still falls trees, hikes, and cuts firewood. He likes gardening and plays the electric guitar. And he has a pet....praying mantis, who's been lying low lately. As for reading, Joe likes T.C. Boyle novels, but his most recent read was a sci-fi book he found at a hotel in Mexico. Lately he's been reading Google, "doing searches on what ails a PC." As for movies, he has a group he likes to watch periodically, such as, "Girl, Interrupted," and "The Fifth Element." He also enjoys Quentin Tar-

antino and Coen Brothers flicks. "I guess I like a fair amount of offbeat stuff." Plans for retirement? "When that happens I'd like to live in the forest, travel the blue highways, camp, hike, sail, garden and, of course, there's the beach." Joe's comment about the union, "We can thank FUSE for keeping our workplace fair and for all the benefits we have been able to maintain in lieu of the current economic situation." Thank you, Joe, for your candidness!

Halloween Spirit!

Employees in both the Learning Resource Center /Marketing and Admissions and Records showed serious Halloween spirit last week. The LRC/Marketing's theme was "Dysfunctional Beauty Pageant" and A&R's inspiration was "Grease." Well done!



NO KNEAD BREAD

This crusty bread is delicious! You can prepare it in the evening, let it rise overnight and have warm bread for breakfast, or serve it with your soup!

In bowl combine:

3 cups all purpose flour (can use whole wheat if desired)
1/4 tsp active dry yeast
2 tsp salt

Mix and then add 1 1/2 cups warm water. Stir to mix. No kneading at all. Cover bowl with plastic wrap and leave on counter or in a warm spot for a *minimum of 12 hours*.

Place cast iron soup pot or glass dish that you will use for baking the bread in oven and preheat oven to 500 degrees. Add flour to workspace and hands for easy handling. Remove dough from bowl and toss into pot or dish that has been preheated in oven. Cover pot and bake in oven for 30 minutes. Remove cover and bake for another 10-15 minutes. Remove from pot and cool.

EASY LENTIL SOUP WITH SPICY ITALIAN SAUSAGE

- 2 tablespoons olive oil
- 1 lb fully cooked hot Italian sausage, cut into 1/2-inch cubes
- 1 large onion, chopped (about 3 cups)
- 2 large carrots, peeled, chopped (about 1 3/4 cups)
- 2 large parsnips, peeled, chopped (about 1 3/4 cups)
- 2 large celery stalks, chopped about 1 cup
- 2 1/2 teaspoons dried Italian seasoning blend
- 1 pound brown lentils (about 2 1/3 cups)
- 3 quarts (or more) low-salt chicken broth
- 1 5-ounce package baby spinach leaves

Heat oil in large pot over medium-high heat. Add sausage and cook until browned, stirring occasionally, about 5 minutes. Using slotted spoon, transfer sausage to bowl. Add onion, carrots, parsnips, celery, and Italian seasoning blend to drippings in pot; cook until onion is translucent and vegetables begin to soften, stirring often, 7 to 8 minutes. Add lentils; stir to coat. Add 3 quarts broth. Bring to boil; reduce heat to medium and simmer until lentils are tender, stirring occasionally and adding more broth by 1/4 cupfuls if soup is too thick, 20 minutes.

Add sausage to soup and simmer until vegetables are tender and flavors blend, 10 to 12 minutes. Season to taste with salt and pepper. Stir in spinach. Cook until spinach is wilted, about 3 minutes.

Your FUSE Local 1212 Executive Board

Rick McMurtry , Business Manager	Ext. 8231
Kristie Purdy , President	Ext. 7653
Laurie Thiers , Vice President	Ext. 7515
Sue Keller , Secretary/Treasurer	Ext. 8101
Leona Powell , Recording Secretary	NCC Ext. 6078
Maria Hernandez , Sergeant-at-Arms	Ext. 8046
Elaine Sturgell , Board Member	Ext. 7980
Cheryl Harris , Board Member	RG Ext. 6222

Your Sierra College Stewards

Sue Keller, Chief Steward, Tahoe-Truckee, F Bldg	Ext. 8101/8231
Diane Tomasello, Co-Steward Tahoe-Truckee	Ext. 2209
Melinda Thomas, Nevada County Campus	Ext. 5297
Leona Powell, Nevada County Campus—Evenings	Ext. 6078
Ruth Echavarria, Roseville Gateway, Community Ed	Ext. 6245
Maria Hernandez, B, C, S, ST Buildings	Ext. 8046
Rick McMurtry, Gym, Theatre, N, D, DT Buildings	Ext. 8231
Jennifer Dupuis, U, X, XT, Y, YT Buildings	Ext. 7272
Laurie Thiers, L & W Buildings	Ext. 7515
Kristie Purdy, M, MT, V, Z Buildings	Ext. 7653
Elaine Sturgell, Learning Resource Center, A, J Buildings	Ext. 7980
Chris Benn, Rocklin Campus—Evenings	Ext. 7152
John Lervold, General Alternate	Ext.. 7709
Jeff Lloyd, General Alternate	Ext. 7660

GIVING THANKS

Thanksgiving is a time to remember the things we have to be grateful for. It's a special time to give thanks...not just for the obvious, like food, but for the thousands of fortunate moments and the multitude of blessings that we receive each year. Remember that hard times make good times sweeter. Obstacles and challenges not only make you stronger, but they force you to explore outside of the comfortable routine that you've settled into. Without challenges, there can be no progress. Without obstacles, there can be no achievement. Be thankful for the opportunities that they provide. And enjoy your Thanksgiving holiday!

November 2010						
Sunday	Monday	Tuesday	Wednes- day	Thursday	Friday	Saturday
	1	2 OmniParty 1-4pm	3 Negotiations 1:30-4:30pm	4 POLO DAY!	5 Strategic Council 9-12pm	6
7	8	9 Board of Trustees 4:00	10	11	12 Holiday	13
14	15	16 OmniParty 1-4pm	17 Negotiations 1:30-4:30pm	18 General Meeting 9-11am POLO DAY!	19 Strategic Council 9-12pm	20
21	22	23	24	25 Holiday	26 Holiday	27
28	29	30 OmniParty 1-4pm				