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### General Meeting Recap

FUSE Executive Board hosted their annual barbeque along with their quarterly general meeting on Thursday, May 26, 2011, in the quad area near buildings H and I on campus. There were over 125 members in attendance who were treated to a hamburger/hot dog barbeque lunch, with all the fixings. Thank you to Scott Berry for cooking all the burgers and dogs. Representatives from AFLAC were present and did a short presentation on AFLAC. John Lervold talked about the LiUNA National Industrial Pension Fund and Arlene Goff updated the members on the Pre-94 trust in addition to our regular and customary agenda reporting. The general meeting minutes will be posted soon in public folders for your review.

### FUSE and LiUNA

FUSE, Federation of United School Employees, was chartered in 1983 as an independent union. FUSE is affiliated with LiUNA, Laborers' International Union of North America, with over 500,000 members. FUSE is the smallest union affiliated with LiUNA. FUSE executive board members serve a 3-year term without compensation, and whose primary duty is to enforce the contract between Sierra College and FUSE.

### Spotted in May

Polo days are the **first** and **third Thursdays** of every month.

Wear yours to show your spirit and solidarity!

Thank you to the members below who were spotted wearing their FUSE Polos on Polo day.

- Julio Hernandez
- Margaret Ramos
- Ray Underwood
- Bonnie Amaro
- Bob Bateman

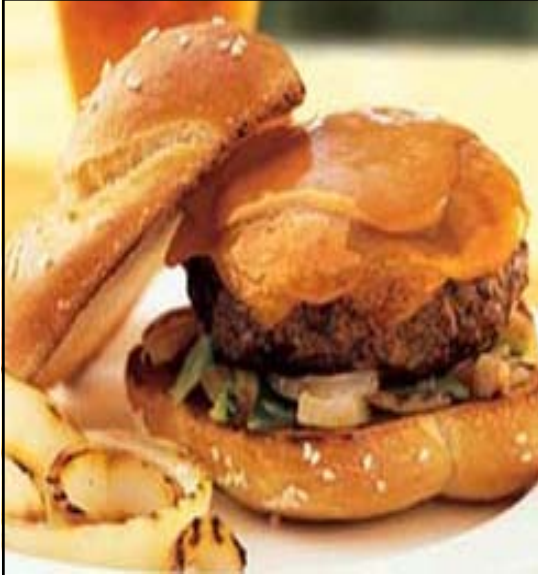
## Steward's Mission Statement

"The mission of the steward is to actively encourage member participation, to foster a positive relationship between the Union and Management, to ensure that appropriate representation is accessible and provided to employees, to serve as a communication link between union staff/union programs and members/employees, to foster and nurture open communication, to ensure the labor contract is adhered to and that other established working conditions are fairly enforced, to identify problems that need to be addressed, and to serve as a knowledge resource for members/employees."

If you have a reasonable basis to believe that a meeting is an investigatory interview and/or disciplinary action may result from such meeting, you have the right to union representation.

## Your Sierra College Stewards

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



The ultimate hamburger. Epicurious.com consulted two guys who really know burgers: Steven Raichlen, host of *Barbecue University* on PBS, and Chris Schlesinger, coauthor of *The Thrill of the Grill* and *How To Cook Meat*. Their tips include buying freshly ground meat, using cold meat and cold hands for mixing and forming patties, grated cheese mixed in with the beef before forming into patties, being generous with salt and pepper *just prior* to grilling, and then first searing them over a high heat grill to develop a crust, and then moving them to a cooler part of the grill to cook. And how to know when they're done? The poke test: medium-rare is softly yielding, medium is semi-firm, and well is firm.

### The Ultimate Hamburger

- 1 1/4 pounds ground chuck
- 1 1/4 pounds ground sirloin
- Coarse kosher/sea salt
- Freshly ground black pepper
- 1/2 medium onion, cut into 8 thin wedges
- 8 hamburger buns
- 3 TBLSP butter, melted (optional)
- 1 large tomato, thinly sliced
- 8 Boston or iceberg lettuce slices
- Cheese (optional)

1. Set up the grill for direct grilling and preheat to high.
2. Place the chuck and sirloin in a large mixing bowl and mix with a wooden spoon, or mix in a stand mixer fitted with a dough hook. If possible, avoid mixing the meat with your hands so your fingers don't warm it.
3. Wet your hands with cold water and divide the meat into 8 equal portions. Working quickly and with a light touch, pat each portion into a 1/2-inch-thick squarish patty. Generously season each patty on both sides with salt and pepper. Press an onion wedge into one side of each patty so that it's flush with the meat.
4. Lightly brush the inside of hamburger buns with the butter if desired.
5. When ready to cook, brush and oil the grill grate. Place the burgers on the hot grate, onion side down. Grill the burgers until cooked to taste, 3 to 4 minutes per side for medium-rare. To test for doneness, insert an instant-read meat thermometer through the side of a burger into the center. The internal temperature should be about 145°F for medium-rare or, if using commercial ground beef, cook it to at least medium, 160°F.
6. Place the hamburger buns on the hot grate and grill until lightly toasted.

# June 2011

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 NEGOTIA- TIONS 10:00-4:00	2 POLO DAY!	3	4
5	6	7 OMNI- PARTY 1:00-4:00	8	9 FUSE E- BOARD 8:00-10:00 CLASSIFICA- TION COMM. 9:00	10	11
12	13	14 BOARD OF TRUSTEES 4:00 Tahoe- Truckee	15	16 POLO DAY!	17	18
19	20	21 OMNI- PARTY 9:00-4:00	22	23	24	25
26	27	28	29	30		