

Roosters Crow Newsletter

Over Forty Years of Friendship & Community Service
Ending Childhood Hunger
Volume 116, May, 2020



**ROOSTERS
FOUNDATION**
OF ORANGE COUNTY

President's Message David A. Selleck, President

Greetings Rooster Family & Rooster Advocates,



It's been almost a month since the Stay at Home order has been in place, and while the first few weeks may have seemed like a vacation to some, peoples' sentiment is beginning to shift and new worries and stresses are beginning to become a reality. That reality will be different for everyone, so make it a point to be thoughtful of one another and try to help those that are struggling when we can.

I am very optimistic and do believe that we will get through this and persevere. However, this can be a very stressful time for many, so it's important for people to know they have a resource, a safe place to turn, if the gravity is too much to bear. Just in case you may know of someone in need, here is the info for the National Suicide Hotline:
Suicide Prevention Hotline
suicidepreventionlifeline.org
1-800-273-8255

On another note, the world may be in quarantine, but that has not stopped the Rooster Board from continuing to hold our Monthly Board meetings via Zoom. We are moving forward with making decisions on behalf of the Roosters both charitably as well as socially. We want to continue to engage with one another, but since there is a hold on gatherings, our monthly luncheons and socials are not an option.

So, due to the closure of all restaurants and social distancing measures the board thought it would be a good idea to create a Zoom meeting specifically as a replacement for the monthly luncheon. Our April Luncheon was our first conducted via Zoom. There were many participants. Given the positive reviews, we will be hosting another zoom meeting for the May Luncheon. Stay tuned for details.

*Be sure to thank Dan Ouweleen for graciously allowing us to use his corporate Zoom account and hosting the meeting.
THANK YOU DAN!!!

In addition to the Zoom Luncheon The Rooster Foundation has acquired a total of 50 (N-95) masks that are being made available to the Rooster membership. I would like to give priority to those Rooster members that are at higher risk. If you

would like to inquire about the masks please send me an email, dselleck@roostersfoundation.org

Lastly, I would like to mention a letter that I received from one of our partners in the Roosters Feeding Initiative, Brakens Kitchen. Many of you may or may not know, but food banks all across the country are being stretched very thin during this difficult time and The Roosters, on the request of Dan Stone, sent Brakens Kitchen a special grant for \$5000 to help the cause of feeding those in need, many of whom are children that rely on school lunch, sometimes as their only meal. Well, it was such a success that we, as a board, decided to also extend a special grant to another partner of the Roosters, Second Harvest Food Bank, in the hopes the Roosters can continue to have a positive impact on our community.

We want you, our members, to know that we care and we are thinking about you!!

Thank you all.

David A. Selleck,
Roosters Foundation and Roosters Inc. 2020 President



Roosters' latest Community Project - see full story page 5

Upcoming Calendar

No Feeding OC

Please continue to support this vital program, providing food to needy kids in Orange County, during the Covid-19 crisis. This is a critical time for so many families facing even more hardship than normal. This program directly impacts kids at risk in our community.

For upcoming dates please contact:

Dan Stone: call or text 714-310-4162.

Dan@DantheManforMortgages.com

Board of Directors Meeting

By ZOOM, due to Covid-19 restrictions. For more info:
David Selleck 714-585-0953

Monthly Luncheon

By ZOOM, due to Covid-19 restrictions. For more info:
www.roostersfoundation.org.

Contact: David George 714-729-3645

No Social this month

Suspended due to Covid-19 restrictions. For more info:
Doug Wilson, Social Chair: 949-394-8179

All Future Events are POSTPONED

In normal Times:

Board meetings 2nd Tuesday of the Month.

Luncheons 2nd or 3rd Thursday of the month.

Socials 4th or last Thursday (most of the time).

NOTE:

A) The location of the Monthly Luncheons is Gullivers.

B) Members are encouraged to check the calendar for Lunch dates. Due to the 2020 calendar, January, April, July, and October lunches will fall on the Third Thursday of the month and not the second Thursday.

ROOSTER MAY BIRTHDAYS



Allyn Lean



Marv Lieblein



Bill Ross



Kevin Fuhrmann



Chuck Berman



Chip Collins

Buy these guys a case of wine!!



Roosters - feel free to send videos of your Covid Incarceration experiences to:

alison@bleucotton.com
or text 949-254-6563

Alison can post on our Roosters group, like Mike Wiley, Bleu and Margarita Martin have done already, among others.

We love seeing the Roosters' Mugs!!
Social media is a great way for us to keep connected more than ever.

<https://www.facebook.com/TheRoostersFoundation/>

Charity Committee

We currently have about 8 new charities proposed by members in the club to get Grant Applications this year. The Advisory committee has reviewed the Grant Application form for 2020. In the meantime, we will be contacting current Charity Liaisons to see if they are still active with charities awarded from the past year.

The next Charity Committee meeting location and time will be announced when Covid-19 allows us to resume normal activities.

Dan Ouweleen, Marty Burbank
Charity Committee Co-Chairmen
2021dan@gmail.com
marty@ocelderlaw.com



Dan Ouweleen, Marty Burbank

Roosters Board of Directors		Roosters Off-Board Members	
Need Help? Want to Help? Ask these guys!			
	President: David Selleck		Special Events - OCFWC: Randy Fine
	Vice President: David George		Feeding Program Chairman: Dan Stone
	Charity Co-Chairman: Marty Burbank		Social Chairman: Doug Wilson
	Charity Co-Chairman: Dan Ouweleen		Golf Tournament Co-Chairman: Denny Despars
	Recording Secretary: Chris Doherty		Golf Tournament Co-Chairman: Arnie Wilkins
	Membership & Ambassador Director: John Hinson		Fundraising Chairman: Kevin Fuhrmann
	Treasurer/Secretary: Jonathan Resnik		Speaker Co-Chairman: Pete Haaker
	Immediate Past President: Paul Robidoux		Speaker Co-Chairman: Marty Golden
	Public Relations Director: Jon Giberson		

Roosters Feeding Program

Feeding OC update:

Due to the coronavirus pandemic, schools are out of session, kids are home and in need of food from their normal food assistance programs. During the last 6 months, the Roosters Foundation has created thousands of meals through our Feeding OC program. We have worked diligently with Bracken's Kitchen and their partners to distribute meals to many charities serving our local community of schools, churches and organizations.

We are so very fortunate to be connected to the fantastic charity partner, Bracken's Kitchen. We support them. They help us. Check out their Bracken's Kitchen Facebook page, as well as Caterina Hall-Richards for great posts about the Roosters Foundation, and the charities we are both helping.

Did you know they have served over 190,000 meals since 5/2/20? Over 35,000 meals in the last week. Wow. Thank you Caterina, Bill and all their support staff.

Also, more great news. Family Promise of OC began a relationship with the Roosters Foundation in 2018, receiving a grant check for \$2,000 and a check of \$5,000 in 2019. Because the Roosters Foundation distributes grant checks to all charities at our yearly event, each charity has an opportunity to connect to other supporting charities. Family Promise of OC connected to Bracken's Kitchen and has been receiving nutritious meals to help feed the disadvantaged families they house and support. It has been an incredible lifeline, exceptional connection and partnership.

Great job everyone!

Dan Stone

Roosters Foundation Feeding OC Chairman - 714-310-4162

Hello David,

I hope you are doing well and staying happy and healthy.

Thank you your support and generosity, I wanted to provide a brief update on how your contributions to our work has been quite impactful - not only within our kitchen but outward to the people of our community.

As you know, we have ramped up our production of meals and hired SIXTEEN new employees who had recently been laid off due to restaurant closures. This allowed us to add a second shift, in the event someone got sick, to ensure that production would not stop. With two shifts, we have made and distributed 89,932 meals within the last 4 weeks!

We are immensely grateful to be in a position to help our community with over 40 new and existing agency partners that have their own armies who bring the meals to the individuals and families who need it most.

Lastly, Spectrum Cable News 1 did a feel good story of our Emergency Response Relief Feeding Program. You can view the segment [HERE!](#)

Thank you again for allowing us to see a glimpse of light at the end of the hopefully short tunnel. I look forward to hearing from you again soon and do hope you are managing this crisis with your chin up and a smile on your face.

bb

Bill Bracken

Founder & Culinary Director

Brackens Kitchen

Inc. | www.BrackensKitchen.com | 714.554.1923

13941 Nautilus Drive, Garden Grove, CA 92843





To our loyal Roosters, Friends and Supporters:

Our thoughts are with you as we all work together to navigate these challenging times. As the COVID-19 (coronavirus) continues to make headlines, even the best-laid plans are up for last-minute changes. Those changes have come to the [Roosters OC Food and Wine Celebration](#) as we will be postponing both events:

Wine Celebration = August 23rd
The Chefs Experience = August 30th

both to be held at Old Ranch Country Club.

Your tickets/table reservations will be moved to the new dates if you purchased tickets.

The health and safety of everyone involved and attending these special events is of paramount concern. You are our lifeblood and the sustenance to the charities for which our fundraising efforts support.

As the new event dates approach, we will send out further notices via text and email, and updating our website www.ocfwc.com.

If you have questions or concerns about the event then please reach out to myself, John or Penny.

Sincerely,

Randy Fine, Founding Chairman,
Orange County Food and Wine Celebration
randy@finetele.com

John Trapani, Chairman, Wine Celebration Chairman
trapsmix@gmail.com

Penny Strenger, Event Director
ocroosters@cox.net



Roosters join Rotary to assemble Face Shields for Health Care Workers

Received by Jon Giberson:

Dear Jon,

I just wanted to send a quick note of gratitude for the generous donation of face shields to UC Irvine. As you know, PPE is in short supply and we are doing everything we can to keep our health care workers safe during the COVID crisis. Face shields have been in short supply here and yours will be much appreciated!

I hope you, your family, and friends are all staying safe.

Warm regards,

Matt

Matthew O. Dolich, MD, FACS

Assistant Dean - Graduate Medical Education

Director, Surgical Critical Care Fellowship Program

Director, Trauma Intensive Care Unit

Division of Trauma, Critical Care, Burns, & Acute Care Surgery

University of California, Irvine Medical Center



Rooster and Rotary member Dan Ouweleen led a team of Rotarians from chapters around Orange and LA Counties to produce over 65,000 face shields for local healthcare providers. Dan's wife Susan coordinated the volunteers and assembly process.

The Roosters' board of directors voted to purchase 1,000 of the shields to provide to local hospitals and clinics.

Following are the organizations that received these shields; Memorial Care, St. Joseph, CHOC, Torrance Memorial, Hoag Hospital, Cambridge Healthcare and UCI.

Rooster member Mike Wiley purchased 1,000 shields to donate to the Jonsson Cancer Center and UCLA.

Rooster volunteers to make the shields were; Randy Fine and Paul and Kathy Robidoux.

Rooster members who helped find homes for the shields were; John & Maggie Hinson, Allyn and Nancy Lean, Jim Gollner.

Amy & Tony Bailey helped with contacts and delivery to St. Joseph and Hoag Hospital.

Michael Cipolla donated the printing of the labels.

We are continuing the effort, providing them at cost to organizations going forward for \$3.75 each in case anyone is interested in securing more for certain organizations. Minimum quantity is 25.



Membership

We look forward to seeing everyone at our next luncheon. Bring a prospective member to our monthly luncheon - the Roosters will pay for one guest lunch per year for each member! If that guest joins, the Roosters will pay for another guest of that member.

It's easy to propose a new member!

Just get your candidate's business card, put your name on it, and forward it to **Membership Director**: John Hinson, John.Hinson@RaymondJames.com, Cell # 714 425 6407, or use the membership application at www.RoostersFoundation.org/membership.

New Members: Proposed members are presented to the membership of the Roosters for review.

If you have objections to a proposed new member, call your Membership Director. Calls are confidential.



Tales from Isolation. Maggie and John Hinson, and Holly and Peter Smith, have been blatantly contravening social distancing advisories - but only with animals...



Maggie and John were sitting "grand puppy" Otis, a nine month old Goldendoodle, whilst their younger, 6-month pregnant daughter and her husband worked on their new home. Just like with grandchild, they're fun but the time comes when it's nice to hand them back!



For years a finch "couple" have build a nest outside their kitchen window and this year four appeared. This fellow was the last to leave the nest. He must of stood there for 45 minutes to an hour before taking his first flight.



Meanwhile in France, Holly and Peter welcomed the first of hopefully 8 or 9 new chicks - these two were born during last-minute editing of the Crow... will they be hens or ROOSTERS?? They are Cou-cou de Rennes, a heritage local breed.

We ALL Need to EAT...

As many of you get re-acquainted with family in your sequestered locations and have cooked more in the last two weeks than you have over the last two years... **take a break and let one of our supporter restaurants cook for you. You will help a small business survive these unprecedented times and insure they are able to support one of your favorite charities** --- The Roosters Foundation – at our Orange County Food and Wine Celebration on August 23rd and 30th at Old Ranch Country Club in Seal Beach. SAVE DATES.

Restaurants “The Chefs Experience” (by City) Sunday, August 30, 2020

- [The Ranch Restaurant & Saloon](#) – Anaheim
- [Naples Ristorante E Bar](#) – Anaheim *(temporarily closed)*
- [Old Brea Chop House](#) - Brea
- [Old Vine Kitchen & Bar](#) – Costa Mesa
- [Silver Trumpet Restaurant & Bar](#) – Costa Mesa
- [Stillwater Spirits & Sounds](#) – Dana Point *(temporarily closed)*
- [Maison Café + Market](#) – Dana Point
- [Michael's on Naples](#) – Long Beach
- [The Pacific Club](#) -Newport Beach
- [Haven Kitchen + Bar](#) - Orange
- [The Blind Pig Kitchen & Bar](#) – RSM & Yorba Linda
- [Benchmark](#) – Santa Ana *(temporarily closed)*
- [Old Ranch Country Club](#) - Seal Beach
- [Prego Mediterranean](#) – Tustin
- [Buttermilk Fried Chicken](#) – [Orange](#) & [Parallel Pizzeria](#)-Dana Point-[Chef Ryan Adams](#)



Restaurants/Food Purveyors (by City) for “Wine Celebration” August 23, 2020

- [Anaheim White House](#) - Anaheim
- [Old Brea Chop House](#) - Brea
- [Old Vine Kitchen & Bar](#) - Costa Mesa
- [Above All Catering](#) - Costa Mesa
- [Parallel Pizzeria](#) - Dana Point
- [Kahn Saab Desi Craft Kitchen](#) - Fullerton
- [Gus's World Famous Fried Chicken](#) - Santa Ana
- [Meritage Kitchen + Bar](#) - Santa Ana
- [Bracken's Kitchen](#)
- [Melissa's Produce](#)
- [Mochi Ice Cream - IMURAYA USA, Inc.](#)





As a business leader, here's what you should know

Work at home declarations from the CDC and other government agencies have become the new normal. Not only could it become a temporary law, but it's also the best way to protect your employees from exposure to the virus. So how can you as a business owner prepare to transition your workforce into a work-at-home team that still performs at a high level?

We've created a step-by-step process to help you prepare.

HIGH-SPEED INTERNET

The first thing you need to do as a business owner is to survey your employees to see what kind of broadband they are using at home. To run business voice and video calls, they're going to need plenty of throughput. A good standard that should provide enough horsepower is 50 Mb down, 5 Mb Upload speed.

MOVE YOUR PHONE SYSTEM TO THE CLOUD

Here are the key features of UCaaS that will enable your work-at-home employees by leveraging the benefits of unified communications in the Cloud:

- Network Security
- Video Conferencing – ZOOM, WebEX, etc..
- Mobile App
- Collaboration – Effortless, TPx, etc...
- CRM Integration

MOVE DESKTOP WORKSPACE TO THE CLOUD

With Active Directory, you can ensure certain file-sharing rules within your own Local Area Network. Two promising technologies address these features and move them all to the Cloud while maintaining centralized control over access permissions

- Workspace as a Service
- Desktop as a Service

MOVE CONTACT CENTER TO THE CLOUD

Does your business have a contact center or help desk in Office 365? Having a Cloud Contact Center solution allows your employees to support your clients while working from home.

IDENTIFY & PROVIDE NECESSARY DEVICES

Don't let Coronavirus hold your company back; make sure that your employees have the technology they need:

- Mobile or soft phone
- Desktop or laptop computer

REMOTE FILE SHARE

When you send your workers home, they must be able to share, collaborate on, and store files in the Cloud. The most popular cloud file storage providers are:

- Microsoft Teams – Microsoft is offering Teams for free for 6 months if you go through a certified partner
- Microsoft Office 365 - OneDrive
- Google G-Suite - Google Drive

HOW FAST CAN YOU MAKE THE PIVOT?

Almost every provider is offering some sort of free trial in order to soften the financial out flow to set up their services. Please take advantage of these rare offerings.

If you'd like assistance in putting a work-at-home technology plan in place, contact us, and we'll get you in touch with our trusted advisors.

Broadband, Wireless, Cloud, Cyber Security and Voice Experts

Randy Fine
Fine Telecommunications, Inc.
2278 Newport Blvd.
Costa Mesa, Ca. 92627
randy@finetele.com
www.finetele.com
800-891-8679 x3



Curbside Take-Out (Long Beach) Prix-Fixe 3 Course Menu \$45

See complete menu for course options

Order online for pick up or delivery at

<https://www.michaelsonnaples.com/online-ordering/michaels-on-naples/menu>

POLLO ALLA PARMIGIANA

BISTECCA

LASAGNA FAMILY PACK – For 2, 4 or 6 People, with Salad and Dessert



Dear Friends,

We are excited to announce that our **Kitchen and Market will open, Tuesday, April 7th at 8am**. Online ordering of our Pantry, Market, Kitchen, and Cellar will be here soon.

<https://maisondanapoint.com/>

Thank you so much for your continued support. We look forward to providing you and your family with excellent food and delicious wine.

Stay Healthy,
Chef Danielle

34320 Pacific Coast Highway; **Dana Point**, CA 92629 (949) 218-8431



Parallel Pizzeria - Chef Ryan Adams

To Go, Pick Up & Delivery orders

34255 Pacific Coast Hwy, **Dana Point**, CA 92629

949-536-7590

<http://parallelpizzeria.com/menu/>



Buttermilk Fried Chicken - Chef Ryan Adams (**Orange**)

To Go, Pick Up & Delivery orders <https://www.buttermilkfc.com/>

We use quality ingredients in small-batch preparation with steady hands and a bit of love. We are committed to locally sourcing high quality, all-natural, free-range chicken.

If I can't find you a better mortgage rate, **YOU DON'T PAY ME A DIME!**

Dan connected us with a bank that refinanced our \$2,800 monthly payment down to \$2,300.

Just over a 15 year period that is around \$90,000 less in interest and \$90,000 more in our retirement fund! Awesome job, Dan! - A.R.S.

We saved \$72,000 over what we thought was our best deal.

I was blown away by the rate that we got working with Dan the Man for Mortgages! - Josh F.

HONESTY. INTEGRITY. ALL 5-STAR REVIEWS!



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Mention this ad to receive a personalized loan, lender, and financial assistance program report.

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Or visit www.danthemanformortgages.com

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CA BRE # 01076946



DAN STONE
President,
Loan Originator

ReverseMAX

SENIOR FINANCING

Phone: (949) 929-5492
mel.reverse@gmail.com

MEL RAY
Reverse Mortgage Specialist
NMLS# 238763



- You retain full title ownership of your home.
- No mortgage payments for as long as you live in your home.
- Tax free monthly income is one of many options.

**Call for hassle free information with
no pressure or obligation.**



Costa Mesa - Chef Mark McDonald

Heat & Serve Meals To-Go!

Half Dozen Old Vine Cinnamon Rolls

Fresh-Baked & Frosted – Serves 6

\$25

Chile Verde Quiche & Old Vine Potatoes

Whole Quiche & Potatoes – Serves 6

\$65

Jumbo Meatballs, Tomato Ragu – Fresh Sun-Dried Tomato Mozzarella Bread

6 House-Made Meatballs – 6 Portions Fresh-Baked Bread – Serves 6

\$70

Old Vine Lasagna & Fresh-Baked Focaccia

Half Tray House-Made Wild Mushroom Lasagna & Fresh-Baked Focaccia – Serves 6

\$75

Organic Chicken & Vegetable Soup & Fresh-Baked Buttermilk Biscuits

6 Pints Chicken Vegetable Soup – 6 Biscuits – House-Made Strawberry Marmalade

\$75

All orders must be placed one day in advance for curbside pickup.

Pick-ups may be scheduled between 11am and 8pm

Call 714-545-1411 or email: oldvinecafe@yahoo.com



The Blind Pig – Rancho Santa Margarita & Yorba Linda

To-go food and drink menu available from 3pm-7pm Tuesday-Thursday and 3pm-8:30 pm Friday and Saturday for pick up or delivery.

Menu available at both locations and changes weekly!

<https://www.theblindpigoc.com/rancho-santa-margarita>

Steak Dinner Meals, DIY Burger kits, Shrimp Chow Mein, Braised Pork Shoulder, and To-Go Booze.

Thank you for your support of us and other small businesses during these times of uncertainty. Stay safe and dine with us in the comfort of your own home! Buy for tonight or stock up for the weekend!

Locations:

Rancho Santa Margarita 31431 Santa Margarita Pkwy Rancho Santa Margarita (949) 888-0072

Yorba Linda 4975 Lakeview Ave, Yorba Linda (714) 485-259

[Taking Care of Your Emotional Well Being](#)

By Gene Glatter

March 23, 2020

Set Boundaries

Don't overload on the news. Find out what you need to know to take the best care of yourself and your family. Then, abstain from getting sucked into news overload. On a related note, don't allow others to pour too much negativity or fear on you. It's ok to express some of this, but when you start to have the experience that you are a container for someone else's fear, put a boundary in place. Fear and negativity are as contagious as the coronavirus.

Create Meaningful People Connections

The mandate for social distancing limits access to the people we enjoy being with. There is, however, a way around this limitation. I call that the phone (or Skype, or Facetime). It is essential that you make heartfelt, live connections (by phone or Skype) a part of your daily self care. While texts and emails are better than nothing, they don't provide the same benefit to the sender or receiver. And so far, hugging your animals is fine. Hug your pets a lot. It's a win win.

Establish a Daily Routine

It's really easy to get sloppy and lazy when there is no required structure in the day. A lack of routine can be a breeding ground for fear and depression. To prevent this, create structure in your day. This includes sleep, working time from your home office, exercise and meals. Make your bed. Get dressed for the day. Ideally, all of these things take place close to the same time every day. Your routine can include a small slice of news, time with your children, and anything else that you feel would be supportive to your emotional well being.

Take Seriously Good Care of Your Body

Move it. Take walks. Get outside (and into nature, if possible). Use your inside exercise equipment. Eat healthy food. Get enough sleep (9 hours is now being recommended for high stress periods). Drink water. Keep your body really clean – especially your hands.

Connect to the Spiritual Grid

For those of you who are so inclined, this is a great time to strengthen your spiritual connection. Meditate, pray, practice affirmations and/or visualize positive outcomes. Practice gratitude (for food, nature, family, your health, water, electricity, whatever). Do whatever you prefer, if it helps you to be strong and maintain a sense of calm. Within this same category, I would suggest that you be present. We don't know what the future will hold. When you find yourself projecting into the future and imagining worst case scenarios, breathe and return to the present moment. In doing so, fear will dissipate. (Hint: animals live in the present moment. Spend more time with them.)

Create Quality Entertainment Time

You actually have the time to watch good movies or read those good books that have been collecting dust on your bookshelf. If you don't have Amazon Prime or Netflix, get it now. There are wonderful, interesting, fun things to watch on TV. Stay away from anxiety-provoking fiction or nonfiction.

Do Something Productive

You know that closet or garage you haven't cleaned out in years, that deck that needs repair or those plants that need repotting? There was never a better time to tackle these kinds of projects. Being productive creates a positive state of mind.

Be Kind to Yourself – and Others

Pay attention to your self talk. Your thoughts can be a powerful ally or a derailing critic. You don't have to believe everything your mind tells you. It's just a thought passing through the thought making machine. Pick another one if you don't like the one showing up. This is really the time to be your own best friend. If you slip up, no big deal. Give yourself a break. You are only human – like the rest of us. And also, be compassionate and forgiving of others. They, too, are trying their best to deal with today's world.

(Contributed by Jon Giberson)

THE RANCH

— RESTAURANT & SALOON —

CURBSIDE PICK-UP MENU

Curbside Pick-Up is available from 12:00pm - 7:00pm daily.

Please call 714.817.4200 to place your order.

for complete pick up menu go to **link**

<https://www.theranch.com/restaurant/menu.aspx>

A few sample main dishes.

STEAK, CHICKEN, & FISH

FLAT IRON

8 oz. Prime Flat Iron with Baby Dutch Potatoes, House-Made Pancetta, Saint Agur Blue Cheese & Wild Arugula

28

SKUNA BAY SALMON

Soba Noodles with Snow Peas, Heirloom Baby Carrots & Shiitake Mushroom Dashi

25

MAPLEWOOD SMOKED PASTUREBIRD CHICKEN

Half-Chicken with Jalapeño-Cheddar Focaccia Panzanella & THE RANCH BBQ Sauce

22



Prepared food to go

190 S Glassell St, Orange, CA

Open 11:00 AM - 7:30 PM

See complete menu at <https://www.toasttab.com/haven-craft-kitchen-bar-190-s-glassell-st/v3>

House Made Pasta Marinara

Lemon & Herb Jidori Chicken Breast

Marinated Flat Iron

California Burger

Maple Roasted Brussels Sprouts

Roosters Socials - we're Distancing! 🙄

Fellow Roosters,

As we all know we are still not able to have our social.
Fingers crossed we might be able to bring back the socials in July!
While you are all social distancing, if you come up with some ideas, or want to host at your home (When this is over obviously), please let me know.
Once all of us Roosters are able to get out of our cages, we will have one great social!
Chris and I wish for everyone to stay healthy while we all go through this challenging time.



Doug Wilson, Social Chair: 949-394-8179 doug@houseofsoundandvideo.com

Please check your emails for the "EVITE" providing details on the socials scheduled for each month.

This time last year, the Roosters were making art!!



TRUST PROPERTIES USA
PROBATE & TRUST REAL ESTATE

OUR PROVEN 3-STEP "FIX & SELL STRATEGY"



Property Security:

Negotiate and manage the eviction processes
Re-key and secure the home



Personal Property & Maintenance:

Handle the sale, donation or disposal of all personal property
Maintain the property including pool services and landscaping



Renovation:

We pay all upfront costs
Coordination and supervision of all work with licensed, bonded and insured contractors



With **zero upfront cost** to the family!

- ♦ Well put up the money
- ♦ No interest
- ♦ No points
- ♦ No liens



JASON SALATA
ORANGE COUNTY MANAGING DIRECTOR
Jason@TrustPropertiesUSA.com | 949.423.6280



Give us a call or send us an email to place your order!

Contact Brittany @ 949.294.7744 | Brittany@PregoRistoranti.com

Take Out Menu

Choice of Pasta, Sauce, and Protein

Single Order \$10 | Family Style (serving 5-7 guests) \$54

Pasta:

- Penne
- Farfalle
- Conchiglie
- Rigatoni
- Fusilli
- Linguini
- Spaghetti
- Gluten Free

Sauce:

- Bolognese
- Alfredo
- Fresh tomato, garlic, and olive oil
- Pesto
- Marinara
- Arrabiata
- Creamy Vodka

Protein:

- Meatballs
- Chicken
- Sausage
- Mixed Vegetables

Tray Options – Serving 5-7 Guests

Lasagna | House-made beef ragout, béchamel, imported Italian mozzarella, baked, served over fresh marinara \$49

Meatballs | Topped with choice of marinara or creamy vodka sauce \$25

Chicken | Served with mashed potatoes & sautéed spinach | Choice of: Marsala, Piccata, Scaloppini, Lemon & White Wine, Parmesan \$55

Salmon | Served with mashed potatoes & sautéed spinach | Choice of: Pesto & Mustard, Fresh Tomato & Garlic, Lemon & Herbs \$55

Filet Mignon & Ribeye Available to Order with 24 Hour Notice

All orders come with bread and marinara dipping sauce

Bake at Home Pizza Kits

Margherita | Fresh tomato sauce, mozzarella, basil, oregano \$10

Four Seasons | Fresh tomato sauce, mozzarella, grilled eggplant, mushrooms, artichokes \$12

Portobello | Cherry tomatoes, onions, goat cheese, mozzarella, arugula \$13

Mad Pig | Fresh tomato sauce, mozzarella, feta, ground sausage, salami, pepperoni, ham \$14



LIMITED DINE AT HOME MENU \$60

including a starter, entree, side, and dessert!

STARTERS

(CHOICE OF)

- ☐ CRAB CAKES ☐ BACON STEAK ☐ BUFFALO MOZZARELLA CAPRESE
☐ CAESAR SALAD ☐ ICEBERG WEDGE SALAD

ENTRÉE

(CHOICE OF)

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- ☐ 8 oz FILET MIGNON ☐ 10 oz RIBEYE CAP
☐ MARINATED SKIRT STEAK ☐ 16oz PORK CHOP
☐ 14 oz NEW YORK ☐ 14oz RIBEYE
☐ SCOTTISH SALMON ☐ PACIFIC SWORDFISH

SIDES

(CHOICE OF)

- ☐ CRISPY BRUSSELS SPROUTS ☐ CREAMED CORN
☐ MAC & CHEESE ☐ CREAMED SPINACH
☐ WILD & FIELD MUSHROOMS ☐ POTATO AU GRATIN

DESSERT

(CHOICE OF)

- ☐ KEY LIME PIE ☐ CHEESECAKE

*See online Menu for additional take out options

<https://www.oldbreachophouse.com/ordering>

Our menu varies daily, based upon product in house.

A la carte menu also available starting at 12:00-8:00!

Cook at home. Uncooked cryo-vac 12oz Bone in Filet \$36, 22 oz Bone in Ribeye \$57
and bottled wine half off!!

180 S Brea Blvd, Brea CA 92821

714) 592-3122

Chophouse Covid Crisis Menu

180 South Brea Blvd., Brea CA 92821

(714) 592 3122

Starters

Hearts of Romaine Salad	
Romaine Lettuce, Garlic Croutons, Parmesan, Anchovy Dressing	\$12
Wedge Salad	
Iceberg Lettuce, Eggs, Red Onion, Tomato, Blue Cheese Dressing	\$13
Caprese Salad	
Vine Ripened Tomatoes, Prosciutto, Buffalo Mozzarella, Basil, Balsamic Reduction	\$15
Bacon Steak	
Maple Bourbon Glaze	\$14
Jumbo Lump Crab Cake	
Remoulade, Tartare Sauce	\$18

Sandwiches

All sandwiches served with French Fries, Side Caesar Salad, Deviled Egg Potato Salad

Short Rib Grilled Cheese	
Braised Short Rib, Poblano Relish, Gruyere, Cheddar, Spicy Mustard	\$15
Filet Mignon Sandwich	
Filet Mignon, Caramelized Onions, Gruyere Cheese, Beef Jus	\$16
Turkey Melt	
Roasted Mary's Organic Turkey, Jarlsberg, Gruyere, Bacon, Tomato, Chipotle Mayo	\$12
Prime Rib Sandwich	
Horseradish Roasted Prime Rib, Horseradish Cream, Onion Marmalade, Arugula	\$18
OBCH Cheeseburger	
Special Sauce, Cheddar Cheese, Lettuce, Tomato, Onion, Pickles, Brioche Bun	\$19
Patty Melt	
Cheddar Cheese, Caramelized Onions, Spicy Mustard	\$19
Corned Beef Reuben	
Swiss Cheese, 1000 Island, Sauerkraut, Rye Bread	\$15
Egg Sandwich	
Soft Scrambled Eggs, Green Onions, Cheddar Cheese, Caramelized Onions	\$10

Add Bacon Steak \$7, Add Avocado \$3

Entrees

Short Rib Pasta	
Braised Short Rib, San Marzano Tomatoes, Veal Stock, Onions, Brussel Sprouts	\$19
Brick Grilled Mary's Chicken Marinated Organic Half Chicken, Capers, Shallots	\$24
Scottish Salmon	\$26
8oz Filet Mignon	\$38
12oz Marinated Skirt Steak	\$36
14oz New York Steak	\$36
14oz Ribeye Steak	\$42
18oz Bone in Delmonico	\$65
16oz Pork Chop	\$36
12oz Bone in Filet	\$58
22oz Bone in Ribeye	\$68

Sides \$9

Grilled Broccolini – roasted garlic, red wine vinaigrette, lemon zest Mac & Cheese - cavatappi, gouda, aged cheddar
Potato Au Gratin - gouda, cheddar Caramelized Cipollini Onions sherry, veal stock
Crispy Brussel Sprouts - bacon, shallots, balsamic Creamed Corn – yellow corn, mascarpone cheese Creamed Spinach - parmesan, nutmeg
Wild & Field Mushrooms - garlic, sherry, herbs

Roosters of Orange County
2222 Michelson, Suite 300
Irvine, CA 92612

www.roostersfoundation.org



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Rooster of the Year
Dan Stone

Roosters Creed

An organization that stands for friendship, fellowship, charity and good times. It stands for busy, worldly men who take the time to give those less fortunate a helping hand. It stands for warmth, strength, and shared laughter.

Mission Statement

To facilitate and encourage lifelong friendships while performing charitable works on behalf of children in need.

Mission Statement for the Roosters Foundation of Orange County

To raise necessary funds for disadvantaged and at risk children in the Orange County area and to support public and private programs with necessary services for children in need.

We respectfully request that all Roosters and the friends of Roosters patronize the businesses and establishments that support and foster Roosters charity causes. We are grateful!



**ROOSTERS
FOUNDATION**
OF ORANGE COUNTY

Classifieds and Personals

Newport Beach Holiday Rental:

50 yards from beach, easy access PCH, shops, restaurants. Totally refurbished, available year-round by week or day.

Lower Unit:

3 bed/2 bath, private back garden, 2 car parking

Upper Unit:

2 bed, 1 1/2 bath, front and back decks, 2 car parking

Contact Peter Smith
peter@avalon-wine.com

For sale:

iWatch Series 4, 44mm (used, but excellent condition)
\$150.00

Call Jon at 714-345-0714



Birthdays?

Anniversaries?

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