

Monadnock RSVP Volunteer Center

RSVP

Lead With Experience

New Volunteers in 2012

Evelyn Batchelder
Mark Bulgar
James Carroll
Ethel Champney
Hamilton Chase
Fran Clough
Peter Coffin
Jeanne Dietsch
Felisha Fortin
Betty Greene
Linda Halverson
Paul Hertneky
Sarah Kiburis
Alana Korda
Ruth Lambert
Jane Linton
Tom Morrone
Joel Schneider
Juana Lilva
Marie Szlosek
Margie Williams

Welcome From Our New Director - Kathy Baird

Greetings,

This is my first chance to write to you publicly in my new role as the RSVP Program Director. I am proud to follow my predecessor, Geraldine Liebert, who dedicated 15 years to RSVP and held high standards for excellent performance. Under her leadership I learned much, and I am excited to tackle the changes and opportunities that lie ahead for our organization and to continue to position ourselves as a community leader for volunteerism.

Now six weeks into this position, I have reflected upon the years I have worked directly with non-profit agencies and volunteers as a coordinator. One of the questions I heard time and time again was, "I want to volunteer where there is the greatest need."

My answer has always been the same. Every agency believes their needs are great, as they should. In large part it is the passion and commitment of non-profit staff, along with volunteers, that make the organization flourish and succeed.

Matching volunteers to the right opportunity is essential to provide a high quality experience for the volunteer while aligning with the needs of the non-profit to enhance client's lives, maintain and expand their programs. It depends on what a volunteer wishes to do, their interests, skills, availability and what they are hoping to get out of the experience. Working with over 60 different agencies, there are hundreds of volunteer roles from which to choose.

But with funding on the chopping block for many federal programs, it is critical for Senior Corps programs (RSVP, Foster Grandparents, and Senior Companions) to tell the agency-wide story and impact of service on communities and the nation. The Corporation for National and Community Service, the federal agency that administers these programs, has identified new priority focus areas where data can be rolled up across programs and be supported by performance measures where there is scientific evidence to show impact.

In the months ahead you will see some changes in RSVP as we work with agencies and volunteers to tailor opportunities to conform to these new requirements.

We expect that this will be challenging. But ultimately, these changes are intended improve the lives of our most vulnerable populations, strengthen RSVP and the organizations in our community, and foster civic engagement through service and volunteering.

As always you have my greatest thanks and appreciation for the work you do.

Warmest regards--Kathy Baird



RSVP Staff
Suzette Borden
Program Coordinator
Kathy Baird
Program Director

Meet the RSVP Staff

Many of you have met the two current staff members at RSVP - Kathy Baird, the director, and Suzette Borden, the program coordinator. We thought you might like to know a few interesting facts about the two of them.

Kathy has been at RSVP for almost 10 years serving as a program coordinator in Peterborough and the coordinator of the Neighbors-in-Deed program. She has lived her whole life in the Keene area, attended Keene State College and has a twin sister who also lives in Keene. In her spare time she raises chickens (and even shares the eggs), loves to cook, volunteers at the Ashuelot garden, and loves to hang out with her nephew, Jacob.

Suzette has been at RSVP for 14 years and currently works three days a week as the Keene program coordinator and the America Reads coordinator. She grew up in Minnesota, but has lived (Spain, Japan and the Philippines) and traveled all over the world. She loves to cook, decorate her Victorian house for Christmas (think the Annual Woman's Christmas Party), and spend time with her three wonderful granddaughters Charlotte, Molly and Tessa. She is also President of the Board of Directors at Sophia's Hearth Family Center.

**"I've never had a
volunteer job that
gave me more
satisfaction, and
was just plain fun!"**
-American Reads
Volunteer

America Reads Volunteers Needed

If you like children, love to read and want to make a real difference in the life of a child, we have the perfect volunteer opportunity for you. The America Reads program works with children in grades k-5 who need help with their reading skills. You don't have to be a teacher or a reading specialist to participate. We have almost 70 volunteers working in 10 schools to make a real difference. Volunteers are assigned to a classroom teacher and work with the same students - usually one on one - for the entire school year. RSVP provides a 4 hour training for new volunteers and on-going support during the year. Teachers and reading specialists at the schools help the volunteers select material and provide guidance. We are especially looking for volunteers who would be interested in working with kindergarten children - many need help with vocabulary enrichment and basic literacy skills. If you are a man -- please consider this opportunity. We have 8 men in the program at the present, but could use many more. Please give Suzette a call at RSVP for more details.



**Dyeing Easter Eggs at the
Woodward**

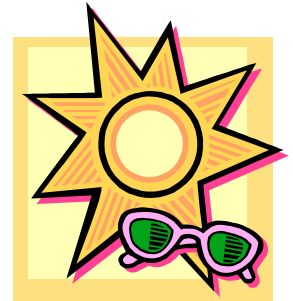
Pen Pal Program Celebrations

This year's pen pal program was a huge success! Students in Mrs. Acosta's 3rd grade and Ms. Robinson's 4th grade at Trinity Christian School in Keene were matched with residents from the Woodward Residential Home on Court Street and Harborside Westwood on Main Street in Keene. The students and residents exchanged letters during the school year and were able to meet each other in the spring. The Woodward hosted the 3rd graders for an Easter egg dyeing morning. The 4th graders shared a morning treat with residents of Harborside. Thanks so much to Amanda Pickering at the Woodward and Felisha Fortin at Harborside for working with RSVP to make this happen. Most of all thanks to the students who wrote such well thought out letters and brought so many smiles and laughter to their pen pals. Also, thanks to the staff at Trinity Christian School for all the support and encouragement they gave to the program. We look forward to working with them again!

Volunteer Opportunities - Big and Small (All Important!)

“Summertime, and the living is easy” -- so the song goes. Summer time still brings many volunteer opportunities for every age and every interest.

- The American Red Cross continues to conduct blood drives in the area and needs both volunteers to work at the sites (registration, escort and canteen) and to donate blood. Volunteers are needed at the Best Western in Keene on August 6 for “The Big Chill” and August 14th.
- The Festival of Fireworks display at the Jaffrey Airport is looking for Volunteers on Saturday, August 16th from 2:30 to the conclusion of the fireworks. There is a volunteer meeting on Friday, August 15 at the airport from 6:00-6:30. Volunteers get a t-shirt, lunch and of course get to view the fireworks. Duties include directing traffic, giving out wrist bands, setting up, directing viewers and helping out. For more info contact Becky at the Jaffrey Chamber of Commerce at 532-4549.
- Kelley’s Cause Foundation is looking for volunteers to help with their 3rd annual Road Race to benefit the rehabilitation of a local woman injured in an accident several years ago. The race is Saturday, August 25th in Keene at Wheelock Park. Volunteers are needed from 7:30-11:00 to guide runners, registration, hand out shirts, cut up food and general set up and clean up. (This is a great FAMILY opportunity)
- The Monadnock Farm and Community Connection needs volunteers to help at the Farmer’s Market in Keene on Tuesday and Saturday to help with outreach to those using EBT cards. Volunteers swipe the cards and in return the users can purchase fresh produce at the market. The time is 8:45-11:30 and 11:30-2:00. Contact Emerald at 801-5167 for more information.
- Service Link is looking for a person(s) with computer skills to help 8:30-12:30 Monday-Friday at their office on Castle Street. Call Jena at 357-1922 for more details.
- Do you have experience in the Human Resource Field? We have a great volunteer opportunity for you with a local non profit in Keene. Call the RSVP office for details.
- The River Center in Peterborough is looking for assistance with their wood bank. If you like outdoor work and can assist with splitting and stacking wood please let us know. Call the Peterborough Office at 924-7350 for details.
- Helpers are needed at a local farm stand every day. Great benefit is free produce! Call us for the details.
- Gardeners are needed to help with the RSVP garden in the Ashuelot Arboretum Garden in Keene--all ages welcome! There are others gardens in Keene that also need TLC!



**“If you want to meet
your maker, text
while driving”**

Thank you for your Generosity!

This spring RSVP conducted its annual appeal for financial support. Thank you to all who so generously supported our work. We had 72 donations totaling \$2753.00. The donations ranged from \$5.00 to \$200.00. Each and every dollar contributed is greatly appreciated and will help us continue to support volunteerism in the Monadnock Region.



Mittens Needed!

Do you love to knit but don’t have a place to take all those great items? Every year, we distribute many mittens to schools throughout the area. We need mittens of all sizes. The Senior Center in Keene has yarn available to RSVP knitters. Start making those mittens and we’ll collect them in the fall. Call our office for details - 357-6893.



Monadnock RSVP Volunteer Center

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Phone: 603-357-6893 (Keene)
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603-924-4245 (Peterborough)

Email: RSVP@mfs.org

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**NATIONAL &
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SERVICE** 



RSVP

Lead With Experience

Many people want to know what the RSVP stands for. For many years it meant Retired Senior Volunteer Program and was a volunteer program for individuals 55 and older. In the past few years, as people reached the age of 55 they didn't really consider themselves retired or seniors, so now it is just an acronym like AARP or AAA or USA. The tagline has changed over the years also. It was "Getting Things Done" and now is "Lead with Experience" What would you suggest? We would like to know how YOU view RSVP. What would your tag line be if we asked you to write one. Give us your thoughts via return email-- rsvp@mfs.org. Every suggestion will be published in the next newsletter and we'll have a contest to determine what you like the best. The winner will receive a prize -- not large.

Happy Summer and get ready for volunteering in the fall. More to follow.

On the light side--Roasted Tomato Sauce

We all know that what starts out as a blessing can turn into a curse. If you have an abundance of tomatoes, or just want an easy and delicious tomato sauce, this recipe is for you. No peeling or seeding required!

Ingredients:

Olive oil for brushing pans

1 head garlic

4 pounds vine-ripened red tomatoes (about 10 medium)

Fresh Herbs --use any combination you have --basil, rosemary, thyme, oregano

1/2 cup of red wine

Preheat oven to 450 F. and lightly brush 2 shallow baking pans with oil and line with foil. (If you don't line with foil --you'll be sorry in the clean-up!)

Separate garlic head into cloves, discarding loose papery outer skin but keeping skin intact on cloves, and wrap in foil, crimping seams to seal tightly. Cut tomatoes into 1/4 inch slices and arrange in one layer in baking pans. Sprinkle with olive oil and herbs. Season with salt and pepper. Place garlic foil on one of the pans and place pans in upper and lower thirds of oven, switching halfway through roasting, about 35 minutes total or until garlic is tender and tomatoes are slightly charred. Unwrap garlic and cool slightly. Peel skins from each clove and put pulp in with warm tomatoes in large kettle. **Puree with an immersion blender until desired consistency.** Season with salt and pepper, add wine and simmer on stove for about 15 minutes to blend flavors. Makes about 3 cups of sauce and keeps in the freezer for at least 4 months. Delicious! *Used for many years by Suzette Borden from Gourmet magazine*

