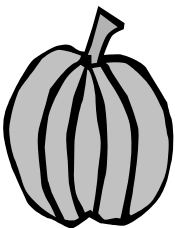


COMING SOON to your LCNFC...

- Winter Coat Distribution (10-4)
- Pumpkin Painting (10-7)
- Ethnic Expo (10-10 and 10-11)
- Trick-or-Treat @ LCNFC (10-31)
- Thanksgiving Day Dinner (11-27)
- Christmas Day Dinner (12-25)

What's Goin' On in October?

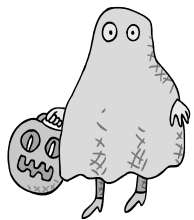


PUMPKIN PAINTING!

Tuesday, October 7, 5:30 p.m., 9th Street Park. Paint-your-own-pumpkin to take home! Always a popular event! Limited to the first 50 children in attendance.

ETHNIC EXPO!

Make sure to drop by the LCNFC's Mexico Food Booth at Ethnic Expo Oct. 10 and 11! Those who show their LCNFC membership card at the register receive a free drink! It's a great way to celebrate the melting pot of Columbus and support the free programs provided through LCNFC. (Plus – we love seeing our neighbors!)



TRICK-OR-TREATING!

Friday, Oct. 31, 5 to 8 p.m., LCNFC Office (1039 Sycamore Street). Bring by your ghosts and goblins for FREE treats!

Miss **YES** **CINEMA** ?

YES will be back and **BETTER THAN EVER** in no time!

Renovation is REALLY underway!

Check out www.yescinema.org for updates and pictures of the latest renovations. The projectors will fire up soon and we will have a new lobby and outside marquee!!!

Rudy's Soap Box...

I'd Like to Try My Hand at Serving (Part 1 of 3)

I'd like to become a server. I have applied at several establishments over the past few years, only to be turned down because I had no experience. Well, technically, experience isn't something one is born with and I believe that the other reason the "potential employers" who've interviewed me (and turned me down one after another, much to my frustration) didn't give me a chance at bat is because they probably thought I didn't possess the proper social and reasoning skills that are involved in serving. Yet more things that don't come with the birthday-suit package.

* Sigh * But, what did they know about me? Heh!

As far as experience goes, I do have some. I work as a cook at the town's largest watering hole and work part-time for a world-renowned submarine-sandwich franchise (wink wink). I have learned the importance of servers and bartenders retrieving the guests' orders from expo window ASAP. And many times, much to my vexation, the orders would hover under the heat lamps for a "second cooking" (just kidding) and make it impossible for more orders to be placed in the window. And over the past two-and-a-half years I've been there I have gathered quite a bit of info on the mechanics of serving from servers I have befriended ... which guest to start with when the party consists of two or more guests, how to handle and hand a requested utensil to a guest, the importance of avoiding "auctioning" the orders ("Who has the roast beef with fries?"), among other things. I mustn't forget to mention the possible scenario of having beaucoup tables to wait on because half of the waiting staff just huffed out of the restaurant (which hasn't happened at my workplace but I'm sure it's happened elsewhere) all of a sudden, and I have table 11 requesting more creamer, table 13 requesting more napkins and, God forbid, table 8 is requesting the tail feather of a kookaburra (no way am I going to beeline to New Zealand and come back in Olympic-record-shattering time for that!) The kookaburra tail feather notwithstanding, I believe I could handle the situation with relative aplomb. *(TO BE CONTINUED... Part 2 is on the LCNFC's website at www.lcnfc.org in the Newsletter section. Part 3 will be in the next issue of The Downtowner.)*

Excelsior!

~ Rudy Minton

Building tomorrow's neighborhoods... TODAY!