



Motivational Madness E-Newsletter

Kelowna Pulls Out All the Stops for NTA



Lisa Thompson & Paul

Business, It's Your Name was the first session presented by Paul to those interested in sharpening their customer service skill-set. *Inspired Teamwork & Leadership* followed later in the day.

"It was an honor having the chance to speak with delegates from all over the world during the Spring Meet," Vitale said. "The NTA, Tourism Kelowna and all the other sponsors not only did an outstanding job with the overall program, their hospitality was unsurpassed."

The National Tour Association is a trade organization consisting of thousands of tourism professionals involved in the growth and development of the packaged travel industry. They are committed to providing business opportunities and professional education in an environment where each member can foster relationships with one another. The National Tour Association is based in Lexington, Kentucky. To learn more about NTA, visit [ntaonline.com!](http://ntaonline.com)

Dedicated Crowd Breaks Conference Record

Approximately 1,000 participants representing emergency management, public safety, public health, school safety and various volunteer agencies were on hand to learn from experts how to handle natural and man-made threats during the 2007 Governor's Emergency Management Conference in Savannah, Georgia.

Hosted by the Georgia Emergency Management Agency (GEMA), this year's conference had a record-breaking number of participants. That was quite obvious to Paul as he took the stage during his keynote at the Savannah International Trade and Convention Center on Hutchinson Island.

"My adrenalin was pumping when I started my presentation, *Enthusiasm - Your Secret Weapon*. There were so many faces in the crowd, representing entities that truly save lives,"



GEMA Director Charley English & Paul

Vital Information

Travel Top Ten

- Argentina**
Best wine tasting
- Dominican Republic**
Best beaches
- Ethiopia**
Best adventure safari
- Honduras**
Best snorkeling
- Laos**
Best sightseeing
- Namibia**
Best family trip
- The North Island, Seychelles**
Best splurge

Oman
Best bargain

Panama
Best eco-tourism

Sri Lanka
Best honeymoon

**Source: Forbes.com*

Did You Know?

An **Executive chef** is in charge of all food service operations for an establishment.

Vitale said. "I could tell how committed each participant was to helping protect and serve the State of Georgia."

During Paul's keynote, not only did he focus on the importance of maintaining positive energy, he outlined five critical points in the areas of teamwork & leadership as well. For most of his hour and 45-minute presentation, Paul intertwined powerful stories, anecdotes and proven practices with his underlying theme: those who serve others in time of need are truly heroes on the cutting edge.

"I want to thank Paul for his contribution to our Conference. Without his participation, the event would not have been nearly as successful," stated Charley English, Director of the Georgia Emergency Management Agency.

It was a true pleasure for Paul to be a part of such an important event. With so many natural and man-made disasters in our world today, it's comforting to know there is an army of dedicated people waiting to answer the call when the moment arrives. The Georgia Emergency Management Agency is located in Atlanta, Georgia. To learn more about GEMA, visit [gema.state.ga.us!](http://gema.state.ga.us)

Chefs Sharpen Skills at Milestone Event

Earlier this summer, Paul had the distinct privilege of presenting his keynote presentation, *It's Your Business, It's Your Name*, to a room full of chefs from across the country. The 1st Annual Culinary Alliance Meeting was a milestone for Tyson Foods, as the launch of this alliance will prove to be a pivotal bedrock in fostering culinary arts as a creative force, while creating a true chef-to-chef network of professionals within the foodservice industry.

"What an incredibly talented group of individuals Tyson brought together for this meeting," Vitale remarked. "Not only were the chefs present to sharpen their culinary skills, they were also focusing their attention on various teamwork and leadership skill-sets."



CEC Pamela Lewis & Paul

Paul thoroughly enjoyed having the opportunity to play a role in such a powerful conference and hopes to have the chance to work with the Tyson Foods Culinary Alliance again in the future. Tyson Foods, Inc. is based in Springdale, Arkansas. To learn more about Tyson, visit [tyson.com!](http://tyson.com)

During the three-day event, Paul had the opportunity to tour Tyson's state-of-the-art Discovery Center. Tyson Foods is unique in being able to offer the resources of this center to a special group of customers who are committed to becoming true innovation partners; working together to create new concepts, new consumers and new markets. It is quite obvious that Tyson Foods is not only passionate about great food; they are also extremely committed to the development of new products.

Paul thoroughly enjoyed having the opportunity to play a role in such a powerful conference and

A ***Chef de cuisine*** is responsible for the daily operations of a single kitchen.

A ***Sous chef*** is second-in-command and runs the kitchen in the absence of the chef.

A ***Personal chef*** plans and prepares meals in private homes according to the client's tastes or dietary needs.

A ***Research chef*** combines culinary skills with knowledge of food science to develop recipes and test new formulas.

Words of Wisdom

The world is a book, and those who do not travel read only a page.

-St. Augustine

The most important trip you may take in life is meeting people halfway.

-Henry Boye

There always will be those who face greater obstacles in life than others. When this occurs, we have the opportunity to look toward them, not away...that's the value of humility...reaching out to others, when no one else believes.

-Paul Vitale

These quotes and more can be found in **Pass It On**, available at [paulvitale.com!](http://paulvitale.com)

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