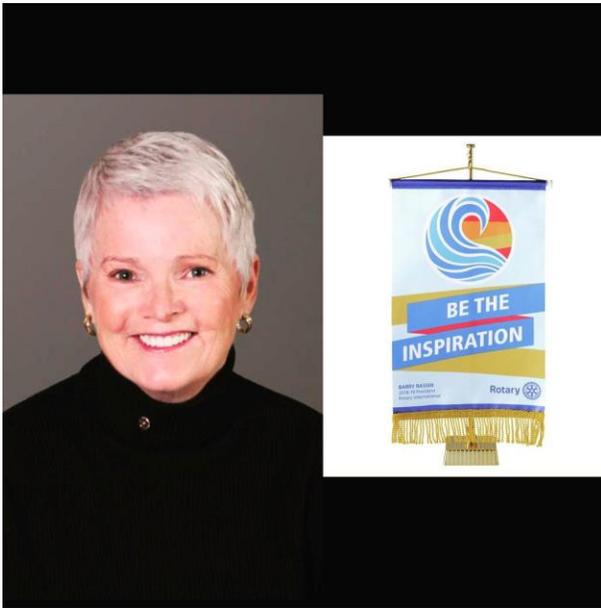


September 2018



New DG Barbara Spangler stopped by September 5th to go over our new theme **INSPIRATION** and what it means for us Rotarians in the community. We each wrote down three questions, they were: Who in your life inspires (or inspired) you?

-What did they do that inspired you?

-What teachings do you share with others based on that person?

The answers were written on an envelope sized card that could be sent to the person-or kept as a keepsake as a memory. What a great project Barbara for the new year!



About Us/Mission

To work together in service to our local, and global communities

To have fun and fellowship

To behave in an ethical, sustainable manner

*We strive to be a **ZERO WASTE** club*

Rotary Websites:

Rotary International

www.rotary.org

Rotary District

www.rotary5150.org

Our Club

www.rcgek.org

Officers 2018-2019

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Alec Peters

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Adam G. Reyes

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JOIN ROTARY TODAY!!





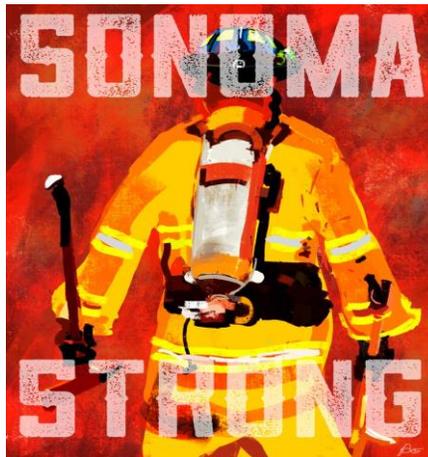
SPECIAL SPEAKER-Daren Bellach

Kenwood Fire Dept

Our club had the honor of hosting Daren Bellach for a speakership for the one year anniversary of the devastating fires in Glen Ellen and Kenwood. While he did not dwell again on the night of events and what happened-he did address issues in terms of communication that will be used in the future if a fire type of event were to ever happen again.

One of the main things discussed was the improvement of technology in terms of nixle on a cellphone, sites such as Nextdoor (which can be used for specific areas of the county) and other local news sites that post the latest information up to the minute. Daren stressed however that these types of communication are useless if cell towers and other communication types are down during a fire type event stating “none of these things will work-so you MUST have other plans in place, especially in your community. Our members asked Daren what could be used “old school” if technology wasn’t

“Get to know your neighbors, streets, people with specialized skills. Have a plan in place for safety”-Daren Bellach-Kenwood Fire



THIS MONTH’S RECIPE-Halibut and Fall Harvest Sauté (Each month we will highlight a seasonal dish or dessert. It may be a choice or member submission)

Total Time- 30m

Serves-4

Ingredients

3 tablespoons unsalted butter

1 large shallot, coarsely chopped

1 large garlic clove, coarsely chopped

6oz peeled butternut squash, cut into ½ inch dice (1 ½ cups)

1 medium parsnip, cut into ½ in dice

1 small turnip, cut into ½ in dice

Kosher salt and freshly ground pepper

½ cup dry white wine (Kenwood Vineyards)

an option “You can go on Amazon and buy a scanner that could be used in a vehicle”, Daren said. He offered up a list of scanner channels in the Glen Ellen and Kenwood area that could be used in times of emergency. At one point of the meeting Daren asked “So, since the fires-how many of you have put together a backpack or other type of quick piece of luggage just in case?” It was very good to see that about 75% of the group raised hands. Daren seemed hopeful that the GEK area took these fires seriously and would be pro-active if tragedy were to ever strike again in our area. It was also brought up at the meeting that you can now by a battery powered garage door (with about 250-300 uses if needed) Most people in our Oakmont community have purchased and converted to this type of garage door as many had trouble leaving last October.

Last, we also went over of needing to gather a duffel bag or large backpack full of necessities and supplies to easily put in a vehicle should that be needed in the future. It was suggested that this type of item be put in a plastic tote box in an easily accessible area-ready to go at a moments notice. AND make sure not to forget the needs of pets!! Thank you Daren for visiting.

BE PREPARED

ONGOING SERVICE IN OUR COMMUNITY

The geckos have been out and about weekends helping REFB (Redwood Empire Food Bank) helping area families in need of food. What started as a small gathering at St. Patrick’s Church has now blossomed into a drive-thru style of organized giving in which area cars simply “pull up” for food each Saturday. Our community service chair Barnum spearheaded the effort to put together a signup poll, which has been very popular with GEK members in terms of joining in on the service each week. For only about an hour of time-families receive seasonal scrumptious fruits and veggies, snacks for the kids, fresh bread and other items filled up into large donated wine boxes. There was also one weekend where each family signed up for a “family size” style of frozen chicken to BBQ or use in the oven. As Barnum stated at a recent meeting, “Having this in Glen Ellen at the Jack London parking lot has been a nice service opportunity for the club-and we hope that we can continue this project as long as

4 thyme sprigs, plus a few leaves for garnish; 1 bay leaf

1 ¼ cups chicken stock (also can use a low sodium broth)

1 tablespoon extra-virgin olive oil

1 ½ pounds skinless halibut filets, cut into 2in pieces

2 tablespoons all-purpose flour

STEPS

1-In a large saucepan, melt 2 tablespoons of the butter. Add the chopped shallot and garlic and cook over moderate heat until softened (about 3m) Add the squash, parsnip, and turnip, cook over moderately high heat until they begin to soften. Season with salt/pepper. Add the wine, thyme, bay leaf until wine reduces by half (about 2m) Add the stock, cover and simmer until veggies are tender (about 10m)

2-Meanwhile, in a large nonstick pan heat the olive oil. Season the halibut pieces with salt/pepper and dust them lightly with the flour. Add the halibut to the hot skillet and cook over medium heat (fish should be light golden-about 2m per side of fish)

3-Add the fish to the veggies and simmer for 2m. Using a slotted spoon-transfer the fish to your bowl of choice. Discard

TECH CORNER

WANTING MORE INFORMATION REGARDING ROTARY?

LEAVING ON A TRIP AND WANT TO LOCATE A CLUB IN THE AREA AND NEED DIRECTIONS?

In the last few months two new(ish) apps for the iPhone made a debut for the iPhone recently. If you would like to learn more about Rotary in general-there is a ROTARY app. The app will answer questions and give general information. It also gives information about Paul Harris Fellow, endowment/large scale donating information, tax deductible information in terms of Rotary and area Rotary projects. However, if you are looking for specific giving and club spreadsheets-you will still need to login and visit www.rotary.org

The second app is simply called "Rotary Locator" many members now simply type in a zipcode and the app finds a club, where they meet and what day. It has been very helpful for traveling rotarians that refuse to miss an important mtg.



we have funding" He also stated, "This is mainly for the area community kids who don't receive food during the Summer months. It's crazy to think that year to year 30% more families are in need of food-and the really sad part is that these families work full time AND extra just to pay rent and make ends meet. By having this food truck-it hopefully puts less of a burden of needing to buy groceries per week, which can get very expensive"



the thyme sprigs (not the leaves!) and bay leaf. Swirl the remaining 1 tablespoon of butter into the broth. Season with salt/pepper and spoon over the stew. Garnish with thyme leaves and serve.



Avenues of Service

Community-Barnum Watkins

Foundation-John LemMon

Membership-Adam G. Reyes

Club-Ann Peters

Interact-Don Jayne

Fundraising-Dave Chappell

International-John Meserve

WANT EASIER ROTARY GIVING?

VISIT ROTARY.ORG!!!!

**OCTOBER ISSUE- A FOCUS ON
DISTRICT PROJECTS**

A SPECIAL PUMPKIN RECIPE

OUR FIRST CORPORATE MEMBER!

HALLOWEEN SHINDIG

**GETTING READY FOR COLDER
WEATHER IN OUR COMMUNITY**

DEBUTS 11/2/2018-STAY TUNED

THOUGHTFULLY DONE BY AGR

**SUBMISSIONS BY MEMBERS ARE
ACCEPTED. PLEASE EMAIL
DOCUMENTS OR IMAGES TO**

adamgreeyes2016@gmail.com

Newsletter Produced by The Rotary Club
of Glen Ellen/Kenwood and may be
forwarded to any interested member
interested in joining our wonderful club!