

**October 2018**-The Glen Ellen Faire was in full swing this year complete with a small town parade and our usual GEK Rotary membership booth.

We had several people visit us interested in the club. We also gave away some more of our survival backpacks to people in the community (thanks to those individuals who gave donations)



**Member Christina Boston welcomes people to our usual membership booth at the Glen Ellen Bridge**



**Community Leaders Jimmy and Colleen Galvin in the parade representing GEK Rotary with the partially refurbished truck aptly named "AFTRBRN"**

**Thanks to John LemMon and Barnum Watkins who setup this special event!**



### 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](http://www.rotary.org)

#### Rotary District

[www.rotary5150.org](http://www.rotary5150.org)

#### Our Club (NEW WEBSITE)

[www.glenellenkenwoodrotary.com](http://www.glenellenkenwoodrotary.com)

#### Social Media

[www.facebook.com/gekrotary](http://www.facebook.com/gekrotary)

### Officers 2018-2019

#### President

Kathleen Bunte

#### Past President

Alec Peters

#### President Elect

Adam G. Reyes

#### Secretary

Jo-Anna Partridge

#### Treasurer

Barbara Slatkin

#### Sergeant-at-Arms

Nicki Artieres

HAPPY THANKSGIVING!



# Meeting and District News

## **SPECIAL SPEAKER**-Javier Fonseca Paredes

Over the last few years the country of Venezuela has gone through dramatic changes in terms of government and inflation of medical and food supply. One of the outcomes from this sudden change has been an uptick in the number of families coming to the United States to stay away from the violence and to hopefully achieve the American dream.



Our guest Jose spoke of being a refugee and having to leave practice as a dentist in

## SOS Speaks to GEK “Ongoing Needs”

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### *THE NEEDS*

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Sleeping Bags (reasonable cost)

Socks

Sweatshirts

Gift Cards (Big Box)

Toiletries

**One of the lesser known non profits our club has helped over the last two years is SOS (Sonoma Overnight Support). The program helps homeless and less fortunate individuals find housing or jobs if at the time they are down on their luck. Our**



### **Kenwood’s Palooza Gastropub becomes our FIRST corporate member!**

After Jeff and Suzette Tyler donated to our club \$2500 dollars-they officially decided to become members (along with Steven-also a co-owner) Thank you to all three for having a commitment to our mission and to the greater Kenwood/Glen Ellen community. The club will continue to use Palooza for our local watering hole

his home country. While leaving was very difficult-his saving grace was that he had been a Rotarian. Jose was able to use country and California contacts to receive legal advice, have a temporary home and to make sure he has a safe school for his daughter to attend in the future. Thank you Jose for sharing your emotional journey and how Rotary has helped you in many ways.

**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!!!!**

**club spoke to Kathy King (Program Director) on what they could use from us currently**

GEK: With colder weather coming soon...what will be the needs of the homeless in your programs?

Kathy: Well, we could use sleeping bags for people. Another need will be more sweatshirts and bundled winter clothing. Many people who visit don't even have clean socks or undergarments to get through the night. If Rotary decides to donate these items-another need could be a small locked shed to keep these items as we have had some theft from individuals taking advantage of our nice gesture of help.

GEK: So, the 40k that your program turned down recently-would you mind going over that situation?

Kathy-Um, yes. So the county did have a grant that we turned down-but it was only

## District Hands Project

Recently our club paired up with members of the Valley of the Moon and Oakmont Clubs to make mechanical hands for vets in Africa. At the cost of 40k, both clubs were able to purchase hands



and spent half a Saturday using teamwork to put them together. We were also each given a bag to decorate with a message inside for the future recipient. Thanks to Valerie Hulsey for letting us know of this ongoing project!



## Recipe of the Month- Pumpkin Bread Loaf

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1 cup vegetable oil

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2 2/3 cups granulated sugar  
4 large eggs  
2 cups (or one 15-ounce can) pumpkin (not pumpkin pie filling)  
2/3 cup water  
3 1/3 cups [King Arthur Unbleached All-Purpose Flour](#)  
1/2 teaspoon baking powder  
1 teaspoon baking soda  
1 1/2 teaspoons salt  
1 teaspoon nutmeg  
1 teaspoon [vanilla extract](#)  
1 cup chopped walnuts or pecans, optional  
1 1/2 cups chocolate chips, optional  
[coarse white sugar](#) for sprinkling on top, optional

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**PREP**  
**10 mins. to 15 mins.**

**BAKE**  
**60 mins. to 1 hrs 20 mins.**

**TOTAL**  
**1 hrs 10 mins. to 1 hrs 35 mins.**

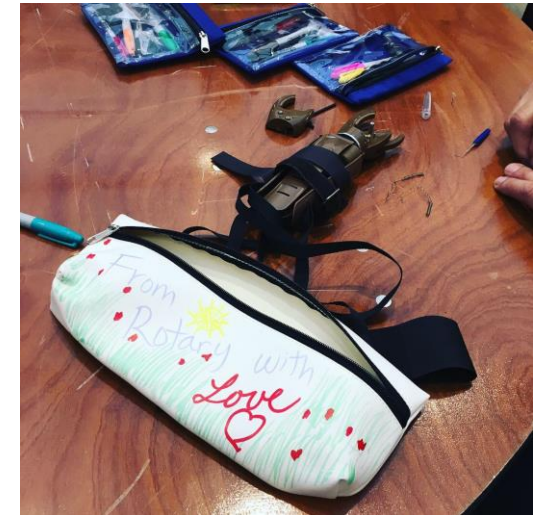
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Preheat the oven to 350°F. Lightly grease two 8 1/2" x 4 1/2" loaf pans (if you're making the plain version of the bread); two 9" x 5" loaf pans (if you're adding chocolate chips and nuts); or one of each, if you're making one plain loaf, and one loaf with chips and nuts.

In a large bowl, beat together the oil, sugar, eggs, pumpkin, and water.

because of certain stringent guidelines (such as accepting people with drug and substance abuse) that we felt was not part of our non profit mission. Believe me-we were torn based on that amount of money...but there are other programs out there for these people with seasoned professionals. We are here to help individuals and families through hard times and to hopefully have a better life at the end of the tunnel.

**Kathy King (Below)**



Add the flour, baking powder, baking soda, salt, nutmeg, and vanilla, stirring to combine.

Mix in the chips and nuts, if you're using them. To make one loaf with chips/nuts, one loaf without, divide the batter in half. Leave one half plain, and add 3/4 cup chips and 1/2 cup nuts to the other half.

Spoon the batter into the prepared pans. Sprinkle the tops of the loaves with coarse sparkling sugar, if desired.

Bake the bread for 60 to 80 minutes, or until a cake tester or toothpick inserted in the center of the loaf comes out clean; and that same tester inserted about 1/2" into the top of the loaf doesn't encounter any totally unbaked batter.

Remove the bread from the oven, and cool it on a rack. When it's completely cool, wrap it well in plastic wrap, and store it overnight before serving.

Yield: 2 loaves.



## Tech Corner

**Do you currently get THE ROTARIAN in the mail and wished it was online instead?? Its available now via email. Just go to [rotary.org](http://rotary.org)-click on Rotarian Magazine and click on “opt email only”. Not only will you save trees, but in the editors opinion I feel that I look at the magazine more rather than in the print version (Please Note-The cost of the magazine \$12.95 at each dues cycle is still going to be charged regardless of online or print)**

the **rotarian**<sup>®</sup> Rotary 

### Upcoming Important Dates

Nov 7<sup>th</sup>-Regular Meeting

**Nov 21<sup>st</sup>-NO Meeting (Holiday)**

Nov 28<sup>th</sup>-Board Meeting

Dec 5<sup>th</sup>-Regular Meeting

**Dec-19<sup>th</sup>-Club Christmas Party**



**MORE FROM THE PARADE!!**



**November Issue-**

**A focus on Thanks and Giving “Serving Others in the Community”**

**Fire Relief Projects-UPDATE**

**District Grants with John Meserve**

**Getting Ready for the Holiday Season and Rotary**

**A Spotlight on Members’ Other Projects throughout the region of Glen Ellen/Kenwood**

**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!