CREATE LASTING IMPACT

Rotary

Nor'Wester

Rotary Club of Northwest Des Moines

www.clubrunner.ca/northwestdesmoines / Fridays @ 11:45 - Cozy Cafe 8535 Birchwood Ct.

November 6, 2026

This Week's Program:

Bennett Buckley

Intoductions Real Estate

Greeter:
Dan Boes
Invocation:
Kelly Peterson
Sergeant:
Bill D. Corwin
Scribe:
Mark McAndrews

Future Programs

11/13: DG Bill Bruce
District Governor Visit

11/20: Rick Stammer
Rotary Youth Exchange

11/27: No Meeting
Happy Thanksgiving

Message from the President

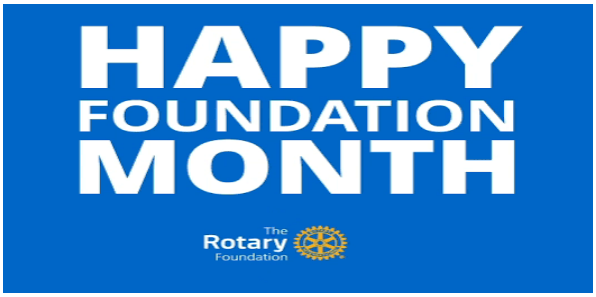
Wendi Wilson



November is Foundation Month in Rotary. Each year, we use this month to emphasize the importance of our collective support for The Rotary Foundation. Every dollar contributed by Rotarians helps fund vital humanitarian and educational programs. The Foundation transforms your generous gifts into projects that change lives, both close to home and around the world. These grants empower us to address challenges such as poverty, illiteracy, and malnutrition with sustainable solutions that leave a lasting impact.

What makes The Rotary Foundation truly special is not just the scope of its work, but the spirit behind it. Every project begins with someone who cares—someone who notices a need and believes that, together, we can make a difference.

Thank you for your continued support of the Foundation. Together, we truly are people of action.



Marquel Stuedmann & Liz Keller

Golden Concierge Business



Purpose: Support during a person's golden age & support their family

Services Offered: Medicaid Guidance, Elderly Waiver Guidance (HCBS), Monthly Social Services Plan, Finding the Right Senior Community, Guidance for Selling the Home, Move Support and Packing & Decluttering

Business Origins: Liz got her degree in Social Work working for hospital and didn't like how things were being done in hospital. In meantime, went to law school for a few years. Then went on to get Real Estate license, however wasn't finding it was fulfilling. This lead to Liz opening her this business helping seniors and overtime, brought on more employees

New needs see coming:
Issues/ not keeping up with technology
Fear/ not wanting to go into a nursing home

How funded: Privately. Each family pays. If the person has a long term care policy, they may have coverage for these services through the policy

Other Notes: What comes up a lot is aging parent and child
They provide a membership.
Minimum of 4 hours per monh
Not direct care, they act as a general
Will take people to see a doctor, financial person, etc.
They see a lot of referrals from law firms

Scribe, Tony Hunt

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Rotary

2026-27 Officers & Directors

Wendi Wilson, President
Mark McAndrews, President Elect
Bill W. Corwin, Treasurer
Bill W. Corwin, Secretary
Ed Arnold, Board Member
Bill D. Corwin, Board Member
Tony Hunt, Board Member
Kelly Peterson, Board Member
Dianne Downing, Past President

Other Locations

Monday
West Polk County, Food Depot, 3000 SE Grimes Blvd, Suite 200 in Grimes (Noon)

Tuesday
Ankeny, Ankeny Golf & Country Club, (11:45)
Ankeny, Magee's Irish Pub, (6:00 pm)
Johnston, Hyperion Golf & CC, (7:00 am)
Dallas Center, Memorial Hall, (Noon)
Norwalk, City State Bank, (Noon)
West Des Moines, DM Golf & CC, (Noon)

Wednesday
East Polk County, Lutheran Chuch of the Cross (7:00 am)
Adel, Adel Public Library, 303 S. 10th St. (Noon)

Thursday
Waukee, Des Moines Golf & Country Club, (6:45 am)
Des Moines, Embassy Club - Ruan Bldg, (Noon)
Winterset, Pizza Ranch, (Noon)
Rotary Club of HOPE, First & Third Thursday of Month (5:30 pm - Virtual Zoom Meeting)

Friday
Des Moines, AM, Wakonda Club, (7:00 am)

Upcoming Events

Clothing Drive October 13-Nov 3 at Lifeteime

Christmas Party December 8th (6-8 pm) at Gilroy's

Kelly Peterson's Risotto Recipe



Ingredients: 2 Cups Arborio Rice
1 1/4 cup dry white wine
6 cups chicken broth
1/2-3/4 cup grated Parmesan cheese
2-4 cloves minced garlic
1 shallot minced
Salt and Pepper
Olive oil
Chicken (I usually do 2 boneless breasts) cut into strips seasoned with
Italian seasoning

Instructions: In a deep fry pan - heat olive oil on medium, add shallots and garlic and cook until translucent
◦ Add rice and brown slightly increase temperature to just above medium
◦ One cup at a time add chicken broth, stir continuously until liquid is absorbed then add another cup and repeat. The rice should bubble but slowly if there is a rapid boil, turn down heat.
◦ Half way through add wine and repeat process - add salt and pepper and 1-2 Tbls of Italian seasoning
◦ Meanwhile, heat additional olive oil in a fry pan , salt and pepper chicken and cook throughly while still stirring rice and adding additional liquid .
◦ Add when all liquid has been added, you should have a creamy texture- test rice for doneness. Add more liquid (water or wine) if needed, stir until rice is tender.
◦ Turn down heat, and cheese
◦ When cheese is melted add chicken to top of rice and sprinkle with additional salt and pepper and cheese.
Makes 4-6 servings

**I usually serve with a Cesar salad and warm sourdough baguette

Future Info

Bill D. Corwin - Program Chair

	Greeter	Invocation	Sergeant	Scribe
Nov 13	Justin Nickel	Doyle Sanders	Dianne Downing	Tim Olejniczak
Nov 20	Jeff Bremer	Julia Taylor	Leray Glendenning	Doyle Sanders
Nov 27	No Meeting	No Meeting	No Meeting	No Meeting

Can't complete your assigned duty? Please assist by finding your substitute!

Items for the Nor'Wester should be submitted by end of the day each Monday.
Please send to:

Wendi Wilson
wwilsonod@gmail.com

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