

Potomac-Bethesda Rotary Club News

Rotary Club Calendar

October 27 - 6:30pm - Meeting - Normandie Farm
States Attorney John McCarthy



John McCarthy is the State's Attorney for Montgomery County. His office handles over 30,000 criminal and incarcerable traffic cases each year. The State's Attorney's Office has over 100 professionals - prosecutors, paralegals, victim assistance and administrative staff, as well as investigators.

October 27 - 8pm - Board of Directors Meeting

November 1 - 11:30am - Dictionary Project - 7 Locks
November 3 - 6:30pm - Service Project at Manna
November 4 - 1:45pm - Dictionary Project - Wayside
November 5 - Rotary Leadership Institute - Frederick
November 7 - 2:30pm - Dictionary Project - Potomac
November 8 - 7pm Manna Food Center Box Packing
November 10 - 6:30pm - Meeting - Normandie Farm
Ann Thompson - World Vision
November 17 - 2:15pm -
Dictionary Project - Poolesville
November 17 - 6:30pm - Meeting - Normandie Farm
Wounded Warrior Project
November 24 - Thanksgiving - No meeting.
December 1 - 6:30pm - Service Project at Manna
December 8 - 6:30pm - Meeting - Normandie Farm
Rotary Scholar Stephanie Glinver
December 15 - 6:30pm - Meeting - Normandie Farm

On World Polio Day, Eradicate the Disease That's 99 Percent Gone

By Jessica Prois, *Huffington Post*, October 24, 2011

[excerpted]

Polio Plus, the most ambitious program in Rotary's history, has been leading the world in ending the disease for more than 20 years. The organization focuses on the strategies of routine immunization for children, initiating National Immunization Days and providing more surveillance of health workers, pediatricians and others investigating the debilitating effects of polio. On a small scale, the organization also seeks volunteers to work on a smaller, often "house-to-house" scale.

Polio is one of a limited number of diseases that can



Dozens of area Rotarians including President Chinyere and Bob Nelson join Bill Gates and RI General Secretary John Hewko on the steps of the Capitol in Washington DC on World Polio Day to signal that we're "this close" to eradicating the disease.

actually be eradicated. And the world is *this* close to making that a reality. Polio, a disease that can affect nerves and eventually lead to paralysis, has been 99 percent wiped out.



Organizations worldwide are asking for help with the other one percent on World Polio Day.

There are only four remaining polio-endemic countries that haven't stopped the transmission of the disease: Afghanistan, India, Nigeria and Pakistan.



Bill Gates calls World Polio Day both a celebration and a call to action: "Through a vast partnership, we've delivered polio drops to children in impossible circumstances -- in active war zones, in remote mountainous regions that are unreachable for months at a time. It's a great achievement. But World Polio Day is also a call to action because we haven't done

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enough yet. Polio is still paralyzing children. The last one percent is the hardest percent, and we have to do even more than we've already done if we hope to finish the job on polio."

October 20 Meeting Report



Mamie Price from CHI Centers was the Rotary Club speaker on October 20. Photos by Tom Leuchtenburg.



Potomac-Bethesda Rotary Partners with Rockville Rotary to Open New School In Haiti By John Kolm

Rockville Rotary's International Lane opened a new middle school for 150 children in Bossier, Haiti, on Thursday 8 September. Led by Rockville Rotary and supported with donations from District 7620 and the Rotary clubs of Rockville, Beltsville, Capitol Hill, Greenbelt, Laurel, Potomac, Potomac-Bethesda and Wheaton-Kensington, the new 150-child Soleil School - a word meaning "sunshine" in both French and the native Haitian Creole - is a replacement for a school destroyed in the February 12, 2010 quake. The project to rebuild the school, known as "Operation

Jericho", went from concept to fundraising to construction in a record nine months.

"It was a pleasure to coordinate this," says Rockville Rotary International Chair and Operation Jericho leader John Kolm. "The support we had from other local Rotary Clubs, other donors and key team members like Rockville Rotarians Dave Bahrs (fundraising tour organizer), Abdi Russi (backup speaker), Dr C K Dheenan (outgoing Rockville Rotary President), Soleil Foundation President Paul Cormier and Soleil Foundation Director Sorel Damour was energetic and unstinting. Thanks to a combination of their effort, a worthy cause and an ambitious challenge, today 96 Haitian kids have a bright future that did not exist before." Corporate donors were the Potomac-based Team Results USA and the DC-based Edison Electric Institute.



96 kids in Classroom Three on September 8, Opening Day

Part-time Soleil Foundation Director and full-time shipping supervisor Sorel Damour, who lives locally in Bossier on the southern tip of the bay near quake epicenter Leogane, said "There's a tremendous pride in the whole community about our new school. Everyone knows it means a second chance for Bossier. The local youth group - most former graduates of the old, quake-destroyed school - supplied a great deal of labor for free, and they're continuing with support in a multitude of ways. Surviving parents are behind us too, and we have a strong parent-teacher committee."

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A one-time valedictorian of the destroyed school, Damour adds "It's nice to be able to help other kids get the same advantages I got."



Just after a goal at the inaugural soccer home game.

The new Soleil School is the largest and best in the district, consisting of five classrooms assigned to varying age groups, a generous breezeway at the front to provide protection from the tropical sun, and a separate amenities block on the other side of a small soccer field. With 96 children already sponsored in school at \$25 a month and capacity for a total 150, pressure on enrolments is intense as local parents – including adoptive parents of the many orphans – compete for places and the limited number of sponsorships donors can provide. "The pressure from kids for more sponsors is heartbreaking", comments Soleil Foundation president and serving U.S. Coast Guard Master Chief Paul Cormier. "If you could see these kids, how good-looking they are, how hard they work and how much they want an education, you'd sponsor them in a heartbeat."

Children in Haiti study much the same demanding academic curriculum as children in Montgomery County, with French and English added. The faculty in Bossier are all Haitian graduates and the training materials they use are in the native Creole, a pleasant-sounding language with a Latin-like grammar that's a mixture of French, Spanish, African and other influences. Basics such as books, a commissary to feed

the kids once a day, plenty of pure water, sanitation and uniforms are already in place. Next-stage developments such as electrical power, internet connection and computers are far in the future, as the top priority for the short and medium term is to get sustained U.S. sponsors for students. "We'll happily name a room after a corporation if they sponsor 30 kids", adds Sorel Damour's deputy Allmann Murat cheekily. "There isn't much we wouldn't do for some extra sponsors!"



L to R: Opn Jericho Manager John Kolm and Soleil Foundation Director Sorel Damour pose by the school plaque.



Three Montgomery County volunteer rescue trainers who traveled to Haiti in September to help open the school – Firefighter Greg St James, remote-duty paramedic Dave Smith and Rockville Rotarian and local company CEO John Kolm – also remain involved and are hoping to return to Bossier in February or March

next year.

"There's one very important thing to add," concludes Kolm. "And it's this. Soccer is a national obsession in Haiti, the Soleil School has a very basic soccer pitch and a brand new team, and we won our first home game on 8 September!"

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The total cost of Operation Jericho was \$USD 25,000, about a tenth of the cost achievable without local support. Rotary and the Soleil Foundation paid local prices and worked with the local community.

Festival-Goers Enjoy Beers And Brats At Oktoberfest Celebration

By Katie Crowe, Frederick News-Post, October 12, 2011 Photo by Sam Yu [excerpted]

Jean-Louis Lepage was the head chef for Frederick's Oktoberfest, recently held at the Frederick fairgrounds.

Jean-Louis Lepage may be a traditional French chef, but he sure knows how to whip up a mean German meal.

Lepage, head chef for Frederick's Oktoberfest, held earlier this month at the Frederick Fairgrounds, said there are some comparisons, however, between the cuisine he is used to cooking and that which he has perfected in the past four years for the annual German festival.

"Each part of Germany actually has different specialties, just like in France," Lepage said, who hails from Lorraine, a northeastern region of France. "They use a lot of cabbage, potatoes and sausage in general (there), but for example, they only serve sauerbraten in a small part of Germany," he added.

All of the aforementioned items were served in abundance at the event, which brought in approximately \$100,000 over the course of the weekend, before expenses, Lepage said. All proceeds go to Community Living, an organization that aids the developmentally disabled (who used to run the event) and the **Frederick-area Rotary clubs**.

Both Lepage and Neil Fay, who is in charge of beer for the festival, became involved in Oktoberfest through their membership in the **Carroll Creek Rotary Club**.

Despite less-than-ideal weather conditions both Saturday and Sunday, people still came out in droves to enjoy beer and brats.

The sauerbraten was, by far, my favorite – tender and generously marinated in a dark brown, gingersnap-cookie gravy, according to Lepage. It reminded me

most of brisket, with thick slices and chunks of meat that easily fell apart without cutting and melted in your mouth.

Lepage said the meat – all 700 pounds of it – marinated for four days prior to the event.

The bratwurst was more akin to the Italian variety, with a crispy outer skin, and the bauernwurst tasted just like a yummy breakfast sausage, both served on a chewy sub roll.



And, yes, I did allow the sauerkraut to redeem itself, asking the servers to generously pile it on.

I made sure each bite of sausage included a decent helping, and I have to say, it was not all that bad. Still not really my thing – too, well, sour for my liking.

The German potato salad was also fantastic – although I may be biased since potatoes are,

without a doubt, my favorite food. An Oktoberfester or two told me it could have used a bit more seasoning, and I will admit some of the larger potato chunks were slightly underdone.

Regardless, a great effort for having just "winged it." Lepage said this was the first year the cooks made their own potato salad by simply "experimenting." In previous years, they pre-bought the side dish and heated it up.

Under the main food tent, there were hamburgers, hot dogs and veggie burgers. Volunteers also manned separate stands for pretzels and authentic German strudel. I had both. The verdict: The pretzel was warm and chewy, but needed more salt; the apple variety of strudel was amazing – just the perfect amount of fruit, pastry, cinnamon and powdered sugar – and the aroma was so sweet you could probably smell it all across town.

Lepage said the more than 300 food preparation volunteers are proud that they serve a wide variety of traditional German fare.

"It's not fair food – it's all cooked the real, German way," he said.

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Leonardtown Chef's Oyster Dish Cooks Competition

Chef's appetizer wins top three prizes - By Jessica Goolsby, Gazette Staff writer, October 19, 2011

A Leonardtown chef swept the National Oyster Cook-off last weekend, taking home awards for Best Overall, Best Presentation and People's Choice, as well as first place in Hors D'oeuvres for his now famous spinach-wrapped oysters casino.

Loic Jaffres, this year's champion and head chef/owner of Café des Artistes in Leonardtown, said he was overwhelmed by the win.

"I still don't have any words for it," he said. "I was kind of shooting for first place in appetizers already, and the People's Choice award was something I was confident I could win because so many of the people at [the St. Mary's County Oyster Festival] are local customers of mine, but when they called me again for Best Presentation and the rest of it, I had tears in my eyes.

"I couldn't believe it," Jaffres added. "But I felt bad for the other contestants because so many of them come from so far away and this is my third year in a row that I took Best Overall and People's Choice."

"I think it is very exciting to have a sweep in prizes, and I am sure that the **Rotary Club [of Lexington Park, which sponsors the oyster festival]** is proud to have a local person win the National Oyster Cook-off. It is a very difficult accomplishment," said Noreen Eberly, director of Seafood Marketing for the Maryland Department of Natural Resources, who assisted the judges that day. "They [the judges] chose him as grand prize [winner] because of the taste of the dish, and they selected his dish as Best Presentation because of the time and thought that went into the presentation. Chef Loic definitely deserved his wins."

Jaffres added that many at the festival who sampled his dish suggested he add it to the menu at Café des

Artistes something he plans to do in the next two weeks.

"It took me about 10 or 11 months to come up with this dish and perfect it, and I'm just so glad everyone enjoyed it so much," Jaffres said. "I am just amazed by the local support and am so thankful. I had a debriefing with my staff on Sunday and I thanked all of them because I did it for them in the first place. If I didn't have the staff I have behind me, I wouldn't be able to do things like that." jgoolsby@somdnews.com



Spinach-Wrapped Oysters Casino

Ingredients:

- 1 pound and 1 tablespoon butter (room temp)
- 2 shallots (finely chopped)
- 1 red and 1 green pepper (diced very fine)
- 1 cup dry white wine
- 2 cloves garlic
- 2 tablespoons parsley (chopped)
- 1 pint of Maryland oysters (drained)
- 12 large spinach leaves (washed)
- 6 slices bacon (julienned)
- salt and pepper (to taste)

To prepare casino butter: Melt 1 tablespoon butter in medium saute pan, add shallots and peppers; saute until shallots are translucent. Add white wine and simmer until wine is almost gone (dry). Add garlic and chopped parsley; set aside to cool. When cool, mix with 1 pound softened butter, adding salt and pepper to taste.

Blanch spinach leaves quickly in hot salted water. Lay flat and top each with one oyster. Roll (and fold) as necessary. Place oyster back in shell and top with the casino butter. Preheat broiler to 350 degrees. Place rock salt on a sheet or baking pan. Secure oysters on top of salt base. Place under broiler for 7 or 8 minutes or until butter is bubbly. While the oysters are cooking, saute the julienned strips of bacon until crispy. Drain on paper towels.

When the oysters are done, top with the bacon strips and serve.