

BULLETIN



ROTARY
CLUB OF SAN JOSE

Meeting: September 5, 2007 Number 4669

2007-2008 President, Julie Matsushima



Steve Poizner **"Insurance Commissioner"**

Steve Poizner, California Insurance Commissioner, took the Oath of Office on January 8, 2007. A highly-successful businessman and entrepreneur, **Poizner's** company developed life-saving technology which placed GPS receivers into cell phones. As a result, 9-1-1 emergency responders are able to locate cell phone callers with pinpoint accuracy during an emergency.

In 2001-02, **Poizner** served as a non-partisan White House Fellow in Washington, D.C., where he was the Director of Critical Infrastructure Protection in the National Security Council. He is also a co-founder of EdVoice and has served on the boards of several organizations committed to assisting disadvantaged children in K-12 schools. **Poizner** also spent a year teaching 12th grade government at Mount Pleasant High School in East San Jose.

As Insurance Commissioner, **Poizner** oversees the California Department of Insurance (CDI), the largest consumer protection agency in the state. CDI has more than 1,300 employees, a \$200 million budget and regulates more than one-seventh of the California economy.

Painting Contractor Needed For Gordon House

Rotary is trying to find a skilled and reasonably priced painting contractor to paint the exterior of the Gordon House, back porch and gazebo.

If you know someone good we can send our Request for Quotation to, please contact **John Kennett at 408-297-6101** as soon as possible.



Rotary Week

Sept 3	HOLIDAY		Rotary Office Closed
Sept 5	Membership Devel	7:30	Coakley-Heagerty
	Rotary Meeting	12:00	Summit Center
Sept 6	ELC	7:30	Air Systems
	Youth Exchange	7:30	SJUSD

Rotary Fish Dinner October 7

There is still room to sign up for this delectable event. The cost is \$90/person, make checks payable to Rotary Club of San Jose Endowment. Checks must be submitted by September 23. If you have any questions please contact Ken Chastain 408-891-8668 or email him at kenchastain@yahoo.com

Rotary BBQ A “Hot” Event ~ Lunch Was A Great Time Too!

It was a hot afternoon, and we got off to a warm welcome by TERESA McCARTHY, CAROL SCHIRRMACHER, and JIM HUMMELL.

We were treated to drinks by BERT GEORGE, he kept pouring out refreshments saying, “Life’s good!” The food was prepared by the Executive Chefs committee led by BARBARA LASKIN. Red Badgers were around generally helping the event (helping setting up of the tables to swatting-the-flies-off-cookies)

There was this mouth-watering aroma of food in the air. The food was simply delicious with lamb, beans, bread and salad, and yummy cookies.

I met a lot of fellow Rotarians and some of their spouses. It was hard to recognize some of them, being not attired in their suits and ties, but adorning Hawaiian shirts, huge hats and goggles. One of them said, “I don’t want to let my hard earned wisdom to evaporate off my head”, pretty cool eh?!

We settled on tables under the shade. I had VICTOR REID and his lovely wife BARBARA, CHRISTINE BACKHOUSE, CARLOS SINGH, PAUL MASQUELIER, and HENRY LEW for company. There was a great atmosphere of informality as we chatted and laughed loudly. Everyone had their unique preferences for the extent to which they like the meat to be cooked, and I was stunned by the range! Yet, everyone liked the meat today. Among some other observations were, “All the European Governments, that supported US in the Iraq war, have got replaced, and we may be actually helping them in to a new Socialism. All the Republicans who are running for Presidency have been married more than once, except one who is a Mormon!” You DO NOT want to hear about all the rest of our conversation, but it was highly entertaining to say the least!

I am told there were about 90 of us present at lunch, and about 300 were expected for dinner.

I, along with KRISHNA CHITTIBATHINI, and HENRY LEW went around and met TOM CAIN. He is an acclaimed Judge of BBQ’s around the country. He explained in fine detail, the entire set of ingredients he has used in the preparation of the meat items today, and the meticulous process of cooking. The cooking will go on for over eight hours! I was simply awed by his passion for perfection! He showed us some of the ribs being apple-wood-smoke-cooked in a special cabinet. And that was just the appetizer. He added it is all about the three main layers, namely the smoke, the penetration of the sauces, and the flavors. The dinner will consist of Hors D’oeuvres (ribs, sausage, shrimp...) and the famous New York Steak.

I thoroughly enjoyed the BBQ. Happy fellows, happy feelings, happy food! We have so much to thank the LORD for, as we celebrate being part of a joyous family reveling in service, camaraderie, and friendship. For today, I felt like not counting the calories, but just count our blessings,,,,,!

Respectfully submitted: Ramesh Hariharan

