

EL RODEO



ROTARY YEAR 2019-2020 • ISSUE 43 • VOLUME CXI
SEE - DREAM - SOLVE
ROTARY CONNECTS THE WORLD

APRIL 21, 2020

2019 - 2020

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TALK TO US:
elrodeola5@gmail.com

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Melody St. John





This week our friendship requires us to share in the grief of one of our members.

Heather Shuemaker shared the sad news that her husband, Jim, passed away very suddenly and unexpectedly just a few weeks ago. His death was not COVID-19 related.

Heather has been one of the most supportive and encouraging members of our club. She serves as a director on our Foundation Board; and Heather is a great friend to many within our membership - who are heartbroken over her loss.

Thank you for being a kind, loving, and supportive group of men and women. Let's gather emotionally to grieve alongside Heather. Rotarians are encouraged to call her or drop her a note.

ROTARY'S GLOBAL RESPONSE TO COVID-19

A message from the President

During last Friday's meeting, Walker Railey shared some encouraging news from Rotary International. Though the International Convention has been cancelled and Rotary travel largely suspended, Rotarians around the world are finding new opportunities to serve during this global pandemic.

District 2080 in Italy bought ventilators & protective gear for medics and raised \$21,000 for protective masks in China. Another district in Italy purchased 400 PPEs for frontline care providers at a Milan hospital. The Rotary Club of Hong Kong took masks & sanitizers to public housing projects and several clubs in Sri Lanka installed thermometers in airports & schools. The Rotary in Pakistan distributed 1000's of masks in Karachi. Clubs in District 3700 in South Korea donated \$155,000 to the Red Cross. Clubs in Nigeria conducted education campaigns about the threat of the virus throughout their country.

So, will LA5 join the fight against COVID-19? It is my hope that by the end of this week we will have the resolutions passed and the contracts signed necessary to activate a massive PPE project. This effort involves a young LA5 entrepreneur (Jared Smith), several large businesses, community volunteers, the LA5 Foundation and dozens of LA5 members who will assemble and deliver over 1000 face shields. This first wave will simply be a pilot project that will be followed by an effort to produce up to 30,000 such PPEs for hospitals and nursing homes in the poorest neighborhoods of our community.

The Rotary response story is just getting started and I am looking forward to being in the next chapter.

Stay tuned. Stay safe. Stay home. See you on ZOOM this Friday.



Rick Gibson

President,
Rotary Club of Los Angeles
2019 - 2020

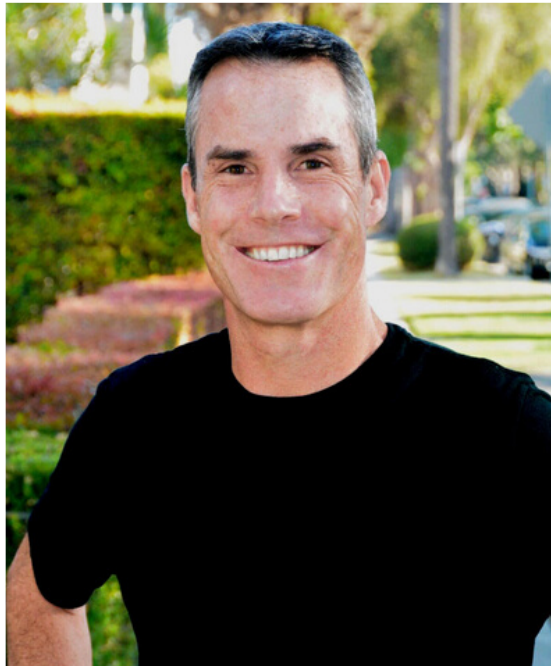


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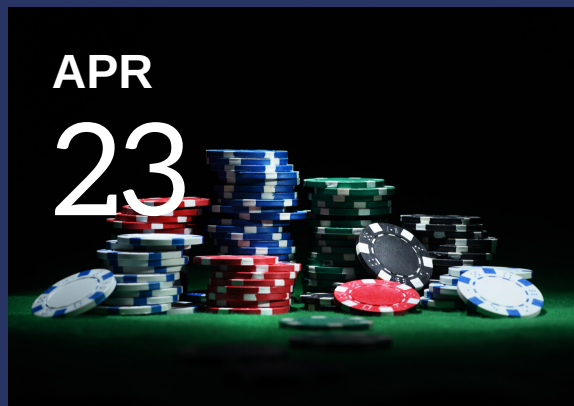
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THIS WEEK

ZOOM Meeting with John Lanza
[Click here for details](#)

Mark the calendar



The first-five clubs in Rotary invite you to join

A ZOOM-SIDE CHAT

Featuring

 MARSHALL SCHMITT Chicago (#1)	 CASEY BLAIR San Francisco (#2)	 PETER SHERRIS Oakland (#3)	 KIM MOORE Seattle (#4)	 RICK GIBSON Los Angeles (#5)
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facilitated by special guest

MAY 07

- Apr 23** Online Poker Tourney - contact Rob Menz
- Apr 24** John Lanza - ZOOM Meeting
- Apr 30** Coffee & Tea Social - ZOOM Meeting
- May 01** Steven Siegel - ZOOM Meeting
- May 07** ZOOMside Chat with the First Five Rotary Clubs

[CLICK HERE TO VIEW THE CLUB CALENDAR](#)

ONLINE POKER TOURNAMENT

Thursday 4/23
9:00 pm

\$20 buy-in
Contact Rob Menz for
details:
rjmfinancial@gmail.com



WONDERING HOW YOU CAN STAY IN TOUCH WITH YOUR FELLOW ROTARIANS DURING "SAFER-AT-HOME"?

DOWNLOAD THE CLUBRUNNER MOBILE APP!

IT'S A GREAT WAY TO ACCESS MEMBER CONTACT INFORMATION. YOU CAN EVEN DOWNLOAD CONTACTS TO YOUR MOBILE



[Click here for a video tutorial](#)
[Click here to download the app](#)

The first-five clubs in Rotary invite you to join

A ZOOM-SIDE CHAT



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Seattle (#4)



RICK
GIBSON

Los Angeles (#5)

facilitated by special guest



MARK MALONEY

President
Rotary International

THURSDAY MAY 7

11 am PDT / 1 pm CDT

Register at: <https://bit.ly/2RNEOPs>

HANDS WASHING HANDS ...



THANKS TO NANCY HOWARD FOR
SHARING THIS VIDEO OF NEIL DIAMOND
SINGING ONE OF HIS MODIFIED
CLASSICS!

[CLICK HERE TO WATCH](#)

AN EASY SERVICE PROJECT...

STEP 1 DOWNLOAD & PRINT

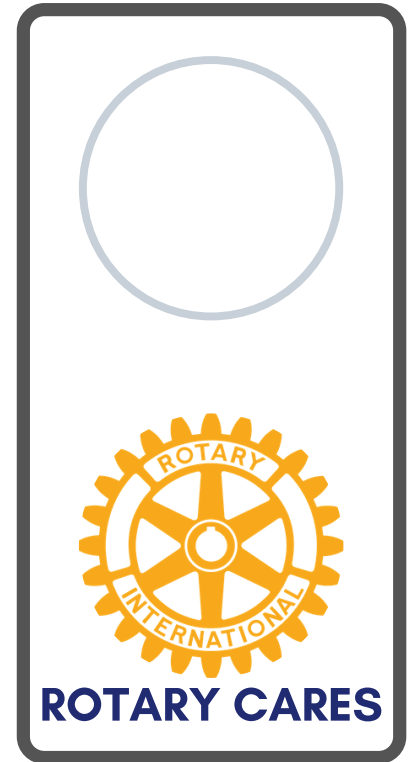
THIS TAG. (IT'S TRUE
TO SIZE.)

STEP 2 CUT OUT

THE TAG, BEND, AND
AFFIX TO BOTTLE OF
HAND SANITIZER

STEP 3 DROP

ON DOORSTEP FOR YOUR
NEIGHBOR, LEAVE IN
THE MAILBOX FOR YOUR
POSTAL CARRIER, ETC. ...



MEET: ADAM REUSCHE

SMALL BUSINESS OWNER LA5 MEMBER SINCE 2019

What's your zodiac sign?

If you use the tropical wheel style:
Cancer, Scorpio rising. Sidereal is
Cancer, Libra rising.

Do you have a motto by which you live?

Live dangerously and stay classy.

What is something everyone should do at least once in their lives?

Cold call 100 random people you've never met before, every day for two weeks straight. This will give you two things: thick skin and the gift of gab.

What's your favorite thing about your career? Any recent wins?

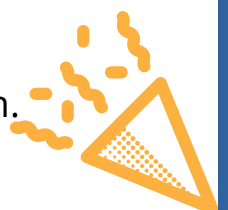
I enjoy demystifying the technology experience for other small business owners. Think of it this way, people aren't intimidated by hammers, screwdrivers, and power drills, so why be intimidated by the office worker's equivalent?

What's your favorite thing about LA5?

LA5 is my local and in person "Ted Talk" where I get the privilege of being among some of the greatest business minds in Los Angeles. Without the collective wisdom of LA5, I wouldn't have been able to launch my own business as fast as I was able to.

What's your proudest accomplishment?

Proudest will have to be the start of my family.
Mrs. Reusché and I are expecting our first child on September 25th.



A close-up photograph of a cupcake. The cupcake is in a colorful, multi-colored paper liner. It has a swirl of white frosting on top, decorated with several colorful sprinkles (red, yellow, blue, green, orange). A silver, glittery 'Happy Birthday' topper is stuck into the frosting. The background is a solid light blue color.

Happy
Birthday

JEREMY WEINGLASS 4/23

GUS OPPERMAN 4/24

LA5 MEMBER KITCHEN



**the
cooped-up
cook
book**

RECIPES AND TIPS
FROM MEMBER TO MEMBER
TO HELP PASS THE TIME AT
HOME ---
SHARE YOUR RECIPES WITH
ELRODEOLA5@GMAIL.COM

chocolate blackout cake

Yield: 1 cake / 12 servings



ingredients

CAKE

- unsalted butter, room temp (for pans)
 - 3/4 c dutch-processed cocoa powder, plus more for pans
 - 1 1/2 c all-purpose flour
 - 1 1/2 tsp baking soda
 - 3/4 tsp baking powder
 - 1 large egg, room temp
 - 1 large egg yolk, room temp
 - 1 1/2 c packed dark brown sugar
 - 3/4 c sour cream, room temp
 - 5 tbsp vegetable oil
 - 2 tsp vanilla extract
- 1/2 tsp salt
- 3/4 c sugar
 - 1/3 c vegetable oil
 - 1 egg
 - 1/3 c whole milk
 - 1 c fresh blueberries

PUDDING & ASSEMBLY

- 1/3 c dutch processed cocoa powder
- 5 tbsp cornstarch
- 1 1/4 c heavy cream
- 4 large egg yolks, beaten to blend
- 1 1/4 c whole milk
- 2/3 c packed dark brown sugar
- 1/4 tsp kosher salt
- 4 oz milk chocolate, chopped
- 1 tsp vanilla extract

FROSTING

- 1 c heavy cream
- 3 tbsp golden syrup
- 1/8 tsp kosher salt
- 12 oz bittersweet chocolate, chopped
- 3/4 c sour cream, room temp
- 2 tbsp unsalted butter, room temp

instructions

Cake

Arrange a rack in center of oven; preheat to 350°. Line two 8x2"-deep round cake pans with parchment paper. Grease with butter, then dust with cocoa powder, tapping out excess.

Sift flour, baking soda, baking powder, and remaining 3/4 cup cocoa powder into a medium bowl, then whisk to combine. Whisk egg, egg yolk, brown sugar, sour cream, oil, vanilla, salt, and 3/4 cup hot water in a large bowl until smooth. Whisk in dry ingredients until just combined.

Divide batter between prepared pans. Bake cake until a tester inserted into the center comes out clean, 25–35 minutes.

Transfer pans to a wire rack; let cake cool completely in pan. Invert onto a plate, then invert again.

Pudding and Assembly

Whisk cocoa powder and cornstarch in a large saucepan. Whisk in cream until smooth and no lumps remain. Add egg yolks, milk, brown sugar, and salt; whisk to combine. Bring to a boil over medium-high heat, whisking occasionally, then reduce heat to low. Continue to cook, whisking, until thick and smooth, 1–2 minutes.

Remove from heat and add chocolate and vanilla, stirring until chocolate is melted and mixture is smooth. Strain through a fine-mesh sieve into a medium bowl. Cover with plastic wrap, pressing directly onto surface of hot pudding to prevent a skin from forming. Chill until cold, at least 2 hours. Using a serrated knife and sawing in long, even strokes, carefully halve cakes lengthwise. Set aside the 3 prettiest layers for assembly. Crumble remaining layer with your fingers into fine crumbs (or push through a wire rack set inside a rimmed baking sheet). Place 1 layer, cut side up, on a platter or cake stand.

Remove plastic from chilled pudding and vigorously whisk until smooth. Using a rubber spatula, spread half of pudding over cake layer on stand, spreading to edges. Top with another cake layer, cut side down, and spread remaining pudding over cake. Top with third cake layer cut side down (leave top bare). Chill cake 1 hour and up to 8 to let pudding firm up.

chocolate blackout cake

continued

Frosting

Bring cream, syrup, and salt to a boil in a large saucepan over medium-high heat. Remove from heat and stir in chocolate, sour cream, and butter. Let sit, stirring occasionally, until chocolate and butter are melted and mixture is smooth and no streaks of white remain. Transfer to a medium bowl. Let frosting sit at room temperature, stirring every 30 minutes or so, until thickened and spreadable (it will look like a broken chocolate sauce at first, but magically, about 1½ hours later, it will start to thicken). Stir until smooth. (If your kitchen is warmer than 72°, chill frosting 5 minutes. Stir to combine cooler outer edges with warmer center, then chill another 5 minutes. It should be the consistency of sour cream; if not, chill another 5 minutes and stir.)

Spread frosting all over top and sides of chilled cake. The frosting on top should be as smooth and level as possible, but it's okay if the sides look messy; the crumbs will hide any mistakes you make.

Place cake stand on a sheet tray. Take a handful of cake crumbs and press into sides of cake. Repeat, turning cake as you go, to completely cover sides in crumbs. Sprinkle crumbs on outside edges of top layer.

Do Ahead

Cake can be baked 2 days ahead. Store tightly wrapped at room temperature.

Pudding can be made 1 day ahead. Keep chilled.

Cake can be assembled 1 day ahead. Chill uncovered.

