



## FROM THE PRESIDENT

Many thought that I would start my message off this month with a discussion of the Akron Bar Association's Bocce Ball Tournament. Well, they were correct! Thanks to Judge Tom Teodosio, the Bar staff, fans, and participants who attended. A good time was had by all as the Roderick Linton Belfance team defended its crown as the 2017 Champions. If there were such a thing, I would blame foreign government interference for RLB's loss in the finals to this year's champions, who were anchored by Bernie Rochford and Irv Sugerman. Other firms and individuals attending included Dave Lombardi and his color-blind team (Dave had two team members who were color blind and needed help with every throw); Brennan Manna and Diamond; Stark and Knoll; Dean Carro and the Steve Fallis All Stars. I am afraid of how good Fallis will be next year once he gets his other knee fixed.

In September, the Akron-Canton Barristers celebrated their 70th Anniversary with a month of events, including a golf outing; two voter education workshops; two legal clinics; and the Barristers' Ball. Founded in 1948, the Barristers are an association of primarily African-American attorneys, law students, and judges dedicated to justice and civil rights for all. The month-long celebration is another example of lawyers giving back to the community. The Akron Bar and several local firms were proud to assist in the sponsoring of some of those fine events.

As part of the good works program, the Akron

Bar Foundation will be having its Fellows Breakfast on November 1 at Portage Country Club. The Foundation does a lot of good in the community and will be having its Gala fund-raising event on February 2, 2019 to support its scholarship and grant programs. Also, please remember that the first Wednesday of each month, from 7-8:30 am, is "Legally Breakfast" at the Akron Family Restaurant. Bring a new lawyer as your guest!

The timing of one's Akron Bar presidency sometimes means participation in very special events. In my case, I was fortunate enough to attend and speak at the reception honoring Buck Gearinger and his family for their generous donation to the Akron Bar Foundation. Thanks to all who attended and made this a special evening.

Judge Linda Teodosio is running for President of the Ohio State Bar Association. Please do your part by voting for her next year and encouraging your attorney contacts across the state to support her.

If you have concerns, thoughts, or want to become more active in the Akron Bar or the Foundation, please feel free to call or write to me. Actually I prefer calls. As President, you quickly find out that you really do not have many powers, but you do get to read emails. Some are helpful, others not so much.

Shortly, I will be sharing a recipe from my Baba

continued on next page...

(grandmother), but first a word of wisdom about emails that Baba once shared. First, just because you can hit "reply," you do not always need to do so. As Bar President, you quickly realize that you cannot please everyone, and the proof is the reply button. Second, be very careful about "reply all."

Lastly, I want to thank President-elect Karen Adinolfi. She is great to work with, and in July when she takes over for the ABA, she will be a fine leader. If you want to become more active in the Akron Bar, you need to make her aware.

From Macedonia, the cradle of civilization, comes the recipe of the month, "Tavce Gravce" or Macedonian Beans. Wash and clean 4 cups of great northern beans and place in a large pot. Cover with water. Add 3 tablespoons of olive oil, a sliced large onion and a tablespoon of red pepper seeds. Cook the

beans for approximately 2 hours, until you get a stew-like consistency. Once the beans are cooked, in a separate pan and over medium heat, prepare a mixture of three tablespoons of olive oil and two tablespoons of paprika, and add mixture to the beans. Add a fair amount of oregano, salt and pepper to taste, four cloves of garlic (cut in larger pieces), and a small can of peeled tomatoes (coarsely chopped). Place all of the ingredients into a casserole dish. Slice and lay 3-4 medium-heat yellow peppers on top (remove seeds first). Bake for 30-30 minutes at 400°. Once done, sprinkle with some parsley and serve with feta cheese.

*Bill*

William G. Chris, President