

September 2014



Dear Members,

We would like to invite you to the following October's event:

- Oyster BBQ on the beach
- Business talk series new installment: Founder of Shazam, Philip Inghelbrecht

Oyster BBQ on the Beach

Sunday October 5, 2014

Drakes Beach, 12h30 pm

Event: Point Reyes has some of the most beautiful beach scenery in Northern California. The plan is to take over part of Drakes Beach in Point Reyes where our chef will be serving a selection of raw and baked BBQ oysters, as well as 2 baked dishes with clams or a “poisson cru”. The clam dish is cooked with butter, wine, parsley, shallots and cherry tomatoes, served hot. The “poisson cru” is a Tahitian lime marinated tuna tossed with tomato, cucumber, green onion and coconut milk.

On the oyster front, we will be serving 2 types of oysters:

- Raw oysters: Small to extra-small in size, about 9 months old, 2.5 to 3 inch long, 1 to 1.5 inch wide, served to each's liking with mignonette, olive oil, black pepper and/or fresh lemon.
- Grilled oysters: Small to medium in size. This year, on top of our very popular bbq sauce (Garlic butter with wasabi cocktail sauce), we will also offer 3 new options:
 - Oysters Bingo: Parmesan cheese, bacon, green onion and cajun spices
 - Horseradish lemon basil sauce
 - Spicy thai salsa

The oysters will sell for \$2 a piece, and the baked dishes will sell for \$10 per serving. You can also order to take home. Unopened oysters are good for 2 to 3 days. In that case, make sure to bring a cooler with ice.

What to bring:

- Layered clothing: Sunny weather could play along... or not... Could be very warm and sunny, could be windy, foggy and cold, could be both in the same day, so dress

accordingly.

- Lots of sun screen lotion.
- Everything beach: towels, flip flops, umbrellas, folding chairs, games to play in the sand such as Frisbees, volleyball, sand castle building kits, etc...
- Your own drinks, and if you don't like oysters, your own picnic.
- If you feel like it, some dessert, or salads, to share as a potluck.
- Your own plate or bowl and cutlery if you want to be environmentally conscious.

Where:

Drake's Beach, near Drakes Beach Rd, Inverness, CA

We will meet on Drakes Beach, next to the Drakes Beach Cafe. You can park on the massive parking lot next to the cafe and make your way to the beach, we should be on the right side (facing the ocean).

Directions:

Enter "Drake's Beach Cafe, near Drakes Beach Rd, Inverness, CA" in google maps

To sign up:

You need to register and order your food for this event by Sunday September 28th at noon. The most convenient way is to do it online on our website. Please go to www.bcnc.com, scroll down and click on the link "Oyster BBQ on the beach", then go on to the registration button and follow the instructions. Payment is by Paypal or credit card. This is a members-only event. If you're not a member yet, you can sign up on our website at www.bcnc.com/about.

For those who do not have web browser access, please email Harold Deblander at Harold@bcnc.com by Sunday September 28 at noon or call Dirk at (408) 910 7541. Please remember to specifically mention how many servings of each dish and oysters you would like in your reservation (how many raw oysters, how many grilled oysters,, as well as how many servings of the clams and poisson cru dish).

You can also mail in your order with payment via check to Lieve Maes - 3337 El Sobrante St, San Mateo, CA 94403

Business Talk Series

Shazam Founder, Philip Inghelbrecht

Wednesday, October 15, 2014, 7:00 pm

San Francisco

Our next speaker will be Philip Inghelbrecht, founder of Shazam. The event will take place on October 15th, 2014 at 7pm, in the TeedHaze Sotheby's International Realty offices on 1934 Union Street in San Francisco. For more information and to reserve your spot, please contact Harold Deblander at Harold@TeedHaze.com.

A few words about Philip:

Philip grew up in Brugge, Belgium and first came to the Bay Area in '98. He currently works at Yahoo following the Rockmelt acquisition. Prior to Yahoo, he was a founder in Shazam (mobile music and television recognition service), founding employee and president at TrueCar (the largest online automotive retailer, NASDAQ:TRUE) and briefly worked at Google/YouTube. Philip is a self-admitted kiteboarding addict (really, enjoys anything that involves water!) and lives with his wife and two daughters in San Francisco.

Announcements:

We are saddened to announce the passing of Mumba (a.k.a. Ernest Edwards), partner of 34 years of Pierre Smit. Mumba passed away on Friday 9/19 after a long illness. He will be remembered as a caring, positive and loving friend with an unmatched bubbly personality.

A private celebration of his life will be held at Mumba and Pierre's house on Saturday 9/27/2014 at 1:00 PM. Please think of Mumba. In lieu of flowers, memorial contributions can be made to Sahaya International at www.sahaya.org.

Waterloo Bicentennial documentary:

Emmy nominated filmmaker Jesse Handsher is doing his next project on the bicentennial of the Battle of Waterloo. Below is information about his project. To inquire about donations, corporate tax shelter investment or equity investments, please contact Jesse at jesse@bywaterfilms.com

Jesse Handsher is a San Francisco based filmmaker. His last project called CASUALTIES OF THE GRIDIRON, was financed by GQ Magazine's production house, and was nominated for an American Emmy in 2014.

His latest project is a story that centers around the 2015 Bicentennial of the Battle for Waterloo in Belgium, the infamous battle that finally ended Napoleon's reign. The battle is known worldwide

for this importance, and the anniversary is being commemorated by the largest War Reenactment in the world. Organizers of the event are expecting over 75,000 spectators and participants. We will be documenting the immense production this event will entail.

More importantly, the role of the most important character of the reenactment, Napoleon himself, has not been given out or decided. There are two men who are recognized as being the preeminent Napoleon reenactors in the world. One is Frank Samson, a Parisian lawyer, who has spent tens of thousands of Euros accumulating authentic pieces of Napoleon's uniforms and accessories, and who has stated that being French should give him the advantage to play Napoleon. The other contender is Mark Schneider, an American, who is a professional reenactor at the Colonial Williamsburg Living History Museum in Williamsburg, Virginia. Mark has depicted Napoleon in dozens of events over the years, has had an obsession with Napoleon since he was a toddler, and has learned the exact Corsican accent that Napoleon had himself. For both of these reenactors, the role of Napoleon at Waterloo 2015 would be the role of a lifetime. Needless to say, they are both fighting hard to be chosen. The decision will be made at the end of 2014 and the film will center on this competition and all of the "fun and games" that occur as the decision gets closer. We've already shot interviews and events and the tension is thick, the politicking and backstabbing has begun, and we know it will only get worse.

We're planning to shoot with the French Napoleon later this month.

A lot of the production will take place in Belgium and shine a light on this amazing reenactment production and the country.

The board