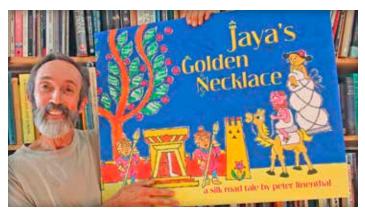
# NEWSLETTER 2016

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Mr Peter Linenthal San Francisco, USA.



The BSDA's website is under construction...

### **GIFT FROM MR LINENTHAL**

Warmest greetings to Mr Peter Linenthal who sent us his book "Jaya's Golden Necklace". It's the first children's book to tell of the origin and cultural roots of the beloved Buddha image!

Thank you Peter for your gift! We wish you great success. #GiftForOurKids



How to use basic health material?

#### **HEALTH MATERIAL INSTRUCTIONS**

Mr KHORN Channa, District Education Officer of BSDA provides health material to 8 target schools and Health Center representative trains teachers, community and authority to be able to use this equipment.

Children also have showed their interest and demand for supporting health in their school.

#BasicEducationInKohKong

#### **OUR WEBSITE IS NEARLY READY!**

Ms. Yvette M. Stornes from Norway and Mr Akash are currently developping the website which will include our story, programs and publications to allow visitors to better understand our organization.

#internet



Bamboo's drying after been treated in the pool.

### A NEW BSDA AMBITIOUS PROJECT

Hanchey Eco Retreat Center (HERC) provides a unique opportunity to experience world class retreat facilities infused with Buddhist principles whilst creating social impact through the training and development of youth in Kampong Cham.

Already at the construction stage, BSDA is studying and considerating investment proposal. For more information, please contact us via email on info@bsda-cambodia.org #HospitalityTrainingSchool

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The BSDA family at RFKV for the mid-year conference 2016.

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# THE BSDA MID-YEAR STAFF CONFERENCE 2016

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Date: 12th to 15th September 2016

At Rice Field Kid Village Center, Kampong Cham Province. Master of Ceremony: Mrs. KIM Channa & Mr. YAM Sarith. Minute taker: Miss. SIM Phally, Mr. NHE Sophors and Admin/HR Unit.

# **Objectives:**

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- To share experiences, concerns and thoughts from the whole staff of BSDA.
- To provide feedback and reflection to the ordinary and the management staff on Organizational Development including Good Governance, Relationship & Communication, Sound Financial Management, Accountability & Transparency, Quality Assurance and Effective Human Resources Management.
- To enhance the relationship among the Boards, Management and Ordinary Staff by having meeting all together.

The first day, the staff of each unit made a presentation to inform on their own project, reviewing about the plan, achievement, challenges, solutions and action plan for the rest of the year.

This session on 13th was an opportunity to the entire organization's staff to check, discuss and amend the BSDA's By-law and Policies. Moreover, the new Representative staff and Internal Audit Committee have been elected by voting.



On 14th, Mr. PICH Sarakmony from Save the Children also bring interesting training about Fraud-guide / Ant-corruption Policy Presentation and Child right protection. 2 previous volunteers from Germany made the surprise to visit us during the conference! They express how impressed they are to see the evolution of our BSDA since 2010, the period that Jakob Jordan et Kevin Sifft came to help us.

On September 15th, our value board member Ms. TY Ratana organize a topic on Result Base Management for the Management team to better understand the activities process and exploit the results.

#DemocraticApproach&StaffCapacityBuilding





# RUSTIC PATHWAYS FOUNDATION







The Wat Nokor Bachey's team in action.

# **RUSTIC PATHWAYS FOUNDATION**

From 20th to 24th of September, Rustic Pathways came with a students group from the Brisbane Grammar School and St Paul's Grammar School. During 4 days, they build up houses (1 in Thong Khmom, 1 in Kampong Roling and 1 next to Wat Nokor Bachey) and made some construction in our Apsara and Rice Field Kids Village centers. This hard work is such a good gift for our beneficiaries, supporting and giving them an opportunity to live with decent conditions.

BSDA is very thankful to all of you guys, the students, the teachers and all the Rustic Pathways staff.

Cambodia is dear to your heart and, thanks to your help, is becoming better year after year.

#BuildingHouseProject









for your help!"















# KHMER CHICKEN CURRY FROM SMILE RESTAURANT

Cooking time: 20 minutes.

This recipe could easily be adapted to vegetarian.

# The Curry paste:

- 1 piece of ginger
- 2 pieces of Turmeric root
- 2 garlic cloves
- 1 piece of lemongrass
- 4 shallots
- 2 kaffir lime leaves

Peel the garlic, the ginger, roughly cut all the ingredients and throw them in a food processor. If you don't have it, try a mortar and pestle or a blender (you'll need to add a little extra oil or lime juice). Wizz it up until everything is smooth. You now have your very own curry paste!

"Just get that delicious limey & lemongrassy smell!"

# **Ingredients:**

- 100g chicken breasts.
- 5 table spoons of coconut milk.
- 1/2 carrot.
- 1/2 sweet potato.
- 1/2 eggplant.
- 1/2 yam.
- 1 long bean.
- 1/2 onion.
- 1/2 table spoon of sugar.
- A pinch of salt.

Cut the chicken and vegetables and put them aside.

Fry your curry paste for 3-4 minutes, until it smells aromatic. Add the coconut milk and let it lightly simmer, put the Prahok, then the sugar, sweet potato, carrot, onion, yam, eggplant and long bean. Let it cook for around 10 minutes. Then put the chicken and a bit of water to moisten the ingredients and let it smoothly simmer until the vegetables and chicken are ready.

#KhmerDeliciousFood

You can stay weekly informed about BSDA by joining our facebook page!



BUDDHISMFORSOCIAL DEVELOPMENTACTION





