

GLOBAL LINK

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BOOKFAIR 2005 BEGINS OCTOBER 14

After months of coordinating logistics and preparing thousands of donated items for sale, AAFSW's 45th Annual BOOKFAIR has arrived! Everyone is invited to support AAFSW and shop our huge selection of used books, artwork, handicrafts, stamps, coins, postcards, and other collectibles from around the world. BOOKFAIR proceeds fund AAFSW's college scholarship program, as well as other AAFSW services. Read more about the past, present, and future of BOOKFAIR, the Bookroom and Bookplace at www.aafsw.org.

BOOKFAIR 2005



October 14—23

Admission is free and Visa and MasterCard are accepted. Some items are half price on the last day. During the weekends after October 15, discounts are also available on all stamps, coins, and postcards.

The weekends are open to the public, so bring a friend or several! BOOKFAIR is located at the C Street Entrance of the State Department between 21st and 23rd Streets NW (Foggy Bottom Metro).

To open BOOKFAIR, a ribbon cutting ceremony will take place on Friday, October 14 at 2:00 PM. At the ceremony and throughout the duration of BOOKFAIR, retirees may use their retirement IDs to escort their spouses.

AAFSW is especially grateful to all those who signed up to be a BOOKFAIR volunteer. Without our team of volunteers, BOOKFAIR would not be possible. We look forward to a successful event thanks to your time and effort.

One final note: Despite several calls for help, we are still looking for a volunteer to serve as the Book Operations Treasurer. No experience is necessary—just residence in the D.C. area. Responsibilities include collecting receipts, depositing, and accounting for revenue generated by BOOKFAIR and BookPlace and serving as a member of the Finance Committee. Please contact Robin Jones at bookroom@aafsw.org or 202-223-5796.

BOOKFAIR 2005 SEE YOU THERE!

October 14

2:00pm to 5:00pm
OPENING DAY!
Ribbon cutting ceremony at 2:00pm
Building Pass holders and escorted guests only

October 15 and 16

10:00am to 4:00pm
Open to the public
C Street Entrance of the State Department

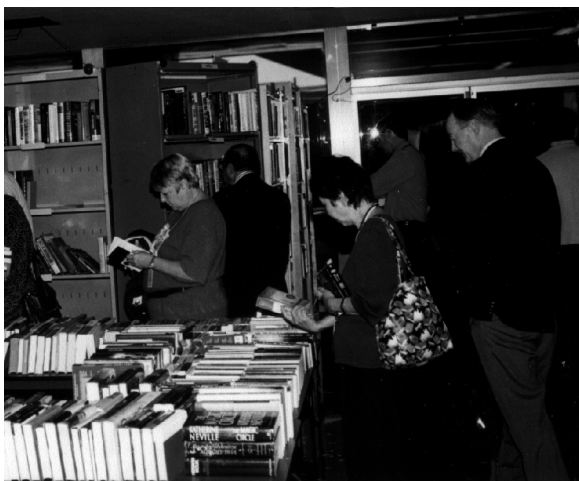
October 17 to 21

11:00am to 3:00pm
Building Pass holders and escorted guests only

Throughout the week, retirees may escort their spouses

October 22 and 23

10:00am to 4:00pm
Open to the public
C Street Entrance of the State Department



5555 Columbia Pike
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email: office@aafsw.org

A WARM WELCOME TO OUR NEW AND RETURNING MEMBERS

Jane L. Bonner
Frances Daniels Culley
Nongkran Daks
Marlene A. Deem
Sue Mei Gibbons
Elaine Johnsen
Jennifer Spande
Holli M. Traud
Elizabeth Warfield

THANK YOU TO OUR GENEROUS DONORS

Gladys Baker
Joan Pogue

BUY BOOKS, SUPPORT AAFSW

The book featured in AAFSW's upcoming October 20 program, *Kremlin Rising* (see page 7), is sold at book stores and online retailers, including Amazon.com. Please remember that your Amazon.com purchases can help AAFSW. Simply go to www.aafsw.org, click on the Amazon.com icon on the home page or throughout our website, and then shop as usual. That effortless click allows AAFSW to earn a commission on your purchase at no cost to you.

As the holiday season approaches, remember to link to Amazon.com through the AAFSW website every time you shop. And tell your friends! This small effort earns AAFSW several hundred dollars a year. Thanks for helping out!

SOSA JUDGES BEGIN WORK

As of **October 7**, the nominations are in and the judges' deliberations begin on the 2005 Secretary of State's Award for Outstanding Volunteerism Abroad (SOSA). Numerous nominations were submitted from posts worldwide, but only six (one per geographical region) will win this prestigious award. Winners will be announced in November.

What does it take to be a SOSA winner? Their volunteer efforts vary, but all past winners demonstrate dedication, determination, and a lot of patience. June Carmichael, 2004 SOSA winner, helped the Vietnam Museum of Ethnology in Hanoi develop a museum shop and museum membership program. Karie

Ennis, 2003 SOSA winner, raised funds and educated staff on proper physical therapy, feeding, and care techniques at the Missionaries of Charity Orphanage for Handicapped Children in New Delhi, India. Edward Brown, 2002 SOSA winner, took on the CLO and commissary/recreation association responsibilities of Embassy Islamabad and helped maintain post morale during the tense period following September 11 and post evacuation of non-essential personnel.

SOSA winners' stories are numerous and can all be found online at <http://www.aafsw.org/aafsw/awards.htm#sosa>.

JOIN SOSA TEAM

The future looks bright for SOSA and other awards to recognize the contributions of FS family members. AAFSW is brainstorming some exciting ideas on expanding awards with other organizations.

You can be part of the discussion and help AAFSW promote SOSA by contacting the main office or emailing sosa@aafsw.org. Organizers are looking for some fresh energy and perspective to help with this important project.

FRENCH SPEAKERS TAKE NOTE

AAFSW's French group resumed its regular schedule of meetings in September, and invites you to join them for conversation and friendship. The group meets the first and

third Friday of every month from 10:00am to 12:00am. Contact Chairperson, Christel McDonald at 703-525-9755 or frenchgroup@aafsw.org for more information.

FLO AND MANPOWER TEAM UP

FLO recently announced that the Department of State has entered into a partnership with Manpower, the global placement firm, to benefit spouses and Members of Household of USG employees assigned to an overseas post. This agreement, through FLO's Global Employment Strategy initiative, provides

the added benefit of free training through Manpower's online courses and is available to all spouses and MOHs both domestically and internationally. For more information and instructions on how to access Manpower's services, visit FLO's GES web page at <http://www.state.gov/m/dghr/flo/38620.htm>.

PIT BUYBACK LEGISLATION FINALLY IMPLEMENTED



Mette Beecroft, President Emerita

On September 7, 2005, the Director General announced that the Office of Personnel Management (OPM) recently published the implementing regulations for “1989-1998 PIT (Part-time, Intermittent, and Temporary) Service Buyback” provisions passed into law in 2002 as part of the Foreign Relations Authorization Act of FY03. Current and former eligible employees can now purchase retirement credit under the Federal Employees Retirement System (FERS) for service performed as an eligible family member (EFM) on temporary appointments at U.S. missions abroad during the period January 1, 1989 to May 23, 1998. Go to www.aafsw.org for complete information and guidance on this very important benefit.

ADVOCACY AND OBSTACLES

The PIT Buyback addresses an anomaly in the law that did not allow spouses who worked as PITs during this nine-year period to obtain retirement benefits. Prior to January 1, 1989 and after May 24, 1998—when the Family Member Appointments program (FMA) took effect after an enormous effort by the FLO—spouses could pay in for retirement benefits. Thus it was during this middle period that spouses found themselves “disenfranchised.”

In 1999, AAFSW printed in the *Global Link* a questionnaire asking who had worked in PITs during the 1989-98 period. From that questionnaire and other research, we discovered about 200 AAFSW members fell into this group. Some spouses had the equivalent of seven or eight years if

they pieced together their various employment experiences. We also discovered that there were about 30 people working in the State Department who had no retirement benefits from that period.

Those of us in the State Department met at lunch, and with the help of Ken Nakamura, Director of Congressional Relations for AFSA (American Foreign Service Association), identified what we needed to do and whom we needed to see. We took annual leave to go to the Hill to lobby, and sent letters from our homes so as not to use USG time and resources. Through lobbying, we were able to make the point that this was not only an issue of fairness (treating all PITs the same) but also a constituent issue since many congressmen had members of the Foreign Service in their districts. Also included in the lobbying effort were explanations with which to counter the erroneous reasoning of OPM.

We are especially indebted to Congressman Jim Moran who introduced the legislation that became the PIT provisions in the Foreign Relations Act of 2003. As Ken Nakamura wrote, “It was through his office and his staff that we were able to get the entire ‘DC delegation’ (those who have constituents in the DC-MD-VA area) to cosponsor the legislation.”

When the PIT Buyback provisions finally became law in September of 2002, the Administration indicated that it opposed them and would seek their repeal. Lacking in the provisions was a date limiting how long OPM might take before producing implementation regulations. Finally,

after more three years, OPM published regulations in the Federal Register on August 29, 2005.

THANK YOU, THANK YOU

Many people played a crucial role in bringing the PIT Buyback legislation to fruition. Since the Administration opposed the PIT Buyback provision, the Department of State—the Family Liaison Office included—could not endorse it. The Department, however, provided crucial assistance as they explained the issues to Congress and continued to pressure the Office of Management and Budget (OMB) and OPM. In FLO, Faye Barnes, Judy Ikels, and Katie Hokenson were unfailingly supportive with their interest and expertise. More recently, Retirement, headed by David Dlouhy, has assumed the major task of collecting and analyzing the data provided by former PITs to determine how much retirement credit they might be able to buy back.

There is no way to exaggerate the importance of the role played by Ken Nakamura. He knows the Hill extremely well and showed enormous patience, tenacity, and good will. The two past AFSA presidents, John Naland and John Limbert, also offered their steadfast support.

It has been a long, drawn-out process, and after seven years of fighting for what is right and fair, we are in the homestretch. AAFSW could not be more pleased.

RECIPE FOR SUCCESS

Leslie Ashby

On Wednesday, October 19, AAFSW's Foreign Born Spouses Group will meet at Thai Basil in Chantilly, VA for a lunch of authentic Thai cuisine and a fruit carving demonstration by one of the restaurant's talented chefs. Finding this cozy restaurant was not hard—owner and executive chef, Nongkran Daks, is a new AAFSW member and already an active participant of the FBS Group.

EVOLUTION OF A CHEF

At the tender age of eight, Nongkran already knew her way around the kitchen thanks to her sister-in-law, a caterer. "She taught me to make 10 kinds of curry from scratch, and I had to stir fry dishes on my own," says Nongkran. While her mother was working, Nongkran also cooked for her siblings. Later in college, she met and married Larry Daks, a Peace Corps volunteer who then joined the Foreign Service. For the next 30 years, Nongkran took her love of cooking to Laos, China, and Thailand and created opportunities to cook, cater, teach, and write wherever she went.

The Foreign Service influenced Nongkran's professional development in important ways. "As a Foreign Service spouse, I had entertainment responsibilities," she says. "Many of these events were large parties. For this reason, I had to change from someone who did everything herself to someone who not only did preparation but also taught and supervised others in the kitchen." Later, during their second tour in Bangkok, Nongkran ran a small restaurant on one of the Embassy compounds and taught Thai, Chinese, and Vietnamese cooking.

To satisfy her cooking students' hunger for additional recipes, Nongkran self-published her first cookbook, *The Art of Thai Cooking*, while posted in China. It has since sold out, but she and collaborator, Alexandra Greeley, have gone on to co-author three cookbooks (two on Thai and one on Vietnamese food) that were commercially published. Their books are listed on AAFSW's FS Reading List at <http://www.aafsw.org/>



[reading/fsbooks.htm](#) and can be purchased at Thai Basil.

Her dream of owning a restaurant also took shape in the Foreign Service. "During our second tour in Beijing, my full time job was as the secretary in the medical unit of the U.S. embassy," recalls Nongkran. "Not long after a new doctor, Tom Yun, arrived in Beijing, I cooked a Thai meal for him. After a few bites of my food, Dr. Yun said, 'Nong you're in the wrong profession.' I responded, 'Aren't I a good secretary?' He replied, 'Yes, you're fine, but you should be doing something more with

your cooking.' Since I was already heavily engaged as a teacher and caterer, I thought, why not open a restaurant after returning to the U.S."

THAI BASIL

Upon Larry's retirement in 1996, the Daks returned to Virginia where Nongkran helped in a friend's Thai restaurant, which she ultimately bought, redecorated with items from Southeast Asia, and reopened as Thai Basil in 1999. In addition, Nongkran continues to cater events, teach, and offer cooking demonstrations, most notably at the 2005 Smithsonian Folklife Festival: Food Culture USA. Like Julia Child (another FS spouse), Nongkran is also a member of Les Dames d'Escoffier, the prestigious organization of women food-and-wine professionals.

In his February 6, 2005 review of Thai Basil in *The Washington Post*, "Thai on the Fly," restaurant critic Tom Sietsema says, "[Nongkran] hails from Chumphon province in southern Thailand, where fish and seafood are abundant, coconuts are plentiful, and the food tends to be hot with chilies. This last detail is evident on her menu in dishes such as chicken (or pork or beef) in green curry; the tingling gravy—made with chilies, fish sauce and coconut milk—is sweet and complex." He goes on to give the fish and shrimp cakes high marks, as well as the "refreshing" salads and soups that "pulse with flavor."

Another reviewer, David Dorsen ("A Cozy Thai Spot in Chantilly," *The Washingtonian*, March 2005), calls the menu "more ambitious than at most Thai restaurants," and highlights exceptional dishes like Kari Puf, a samosa-like appetizer; shrimp stir-fried

with fresh asparagus; and several of the 11 curries offered.

While Lisa Wilkinson, FBS Group Co-Chair, was impressed by Thai Basil's whole fried flounder—"Nongkran's Pla Tod is just as tasty as the one I used to have at the Spice Market of the Regent Hotel in Bangkok where I ate practically every day!"—she was even more taken with Nongkran's life story. "Nongkran's designation as a 'dependent spouse,' as we were referred to then, did not deter her from being her own independent person. She did not wait for somebody or group to tell her what to do with her life, nor was she just 'the spouse of.'" She was a gourmet chef, caterer to ambassadors

and embassies, teacher, and writer. I find her story inspirational to all Foreign Service spouses."

Thai Basil is located at 14511 Lee Jackson Memorial Hwy./Route 50 (near Lee Road) in Chantilly, VA, tel: 703-631-8277. It is open daily for lunch, 11:00am to 3:00pm, and dinner, 5:00pm to 10:00pm. Visit Nongkran online also at <http://www.thaibasilchantilly.com/>.

AAFSW members are extremely diverse and interesting. If you have a story or business to share or know someone you would like to recognize, please contact editor@aafsw.org.

1. Nongkran demonstrates her technique. **2.** Tools of the trade. **3.** Kari Pufs filled with potatoes, peas, and carrots.



For those currently posted overseas, Nongkran offers this advice: "Learn as much as you can about the cuisine and cooking of the host country where you are serving. Many people who attend my cooking classes and who have lived overseas tell me they regret not paying more attention to the local food." Luckily, AAFSW members do not have to be in Thailand to appreciate this tasty recipe courtesy of Nongkran.

KAI PAT HORAPA **Chicken with Thai Basil** **By Nongkran Daks**

The beautiful aroma of Thai basil makes this simple dish my favorite!

Ingredients:

- 1/2 lb. thinly sliced chicken breast
- 2c. thinly sliced fresh mushrooms
- 1c. fresh Thai basil
- 3 fresh hot peppers, diagonally sliced
- 1 yellow onion, peeled, halved and sliced lengthwise 1/2" thick
- 2 green onions, cut 1" sections
- 2 cloves garlic, finely chopped
- 3T. cooking oil

Seasoning:

- 1T. fish sauce
- 1T. oyster sauce
- 1T. sweet dark soy sauce
- 1/2t. salt

Method:

Sauté garlic in hot oil until brown, add chicken. Turn the meat around until it becomes white. Add onion, green onion and mushrooms. Stir a few times. Add the seasoning. Mix well. Add basil and hot pepper. Mix thoroughly. Serves two with white rice as a part of a Thai meal.

AAFSW MEDIA TEAM TAKES STOCK

Leslie Ashby, Media Director

You may have noticed last month's September 2005 *Global Link* did not look up to par. It was also late. Unfortunately, rising printing costs have forced AAFSW to seek a new printer. We found a cheaper one, but as the saying goes, you get what you pay for. We have moved on and are hopeful that with the October 2005 issue, the *Global Link* is looking first-rate once again.

When not dealing with printing issues, the Media Team has been handling far more interesting and rewarding projects to benefit AAFSW and its members. Most recently, FS spouse and IT specialist, **Jeff Porter**, joined the team to manage our website advertising. He is standardizing our marketing and administrative materials and already working with potential new advertisers.

Kelly Midura, our longtime Webmaster, continues to oversee to all the technical aspects of the AAFSW website, which received a facelift earlier

this year. She also updates articles, links, announcements, classified ads, housing reviews, special features, and all the other content you see online, AND still has time to contribute a "Cyberspouse" article from time to time. See her latest on home renovations at <http://www.aafsw.org/articles/midural/renovate.htm>.

For the past year, **Susan Lee**, the *Global Link* Production Manger, has designed the *Global Link* and overseen its production and distribution. She also designed AAFSW's fresh new logo (seen on the mailing label and page 1) and other marketing materials for AAFSW, including an ad in AFSA's *Foreign Service Journal* (July-August 2005 edition) and an AAFSW bookmark to be given to BOOKFAIR and Bookplace customers.

As for me, I try to keep on top of everything and coordinate our work with Board members, the main office, and our contacts outside AAFSW. I also write and edit press releases, ads, and

content for the website and the *Global Link*. I am ALWAYS looking for new material, photos, and contributors, so don't be shy—I want to hear from you!

The AAFSW Media Team, rounded out by invaluable volunteers **Bert Curtis**, Livelines Moderator, and **Anna Bysfield**, *Global Link* Distributor, works very well together, and we do it all via email. They are the finest group of people I have never met! Keep in mind, I telecommute from post in Montreal, Canada—a testament to AAFSW's desire and willingness to use technology and hire within the constraints of the Foreign Service lifestyle.

Future projects for the Media Team may include a new membership brochure for AAFSW, a website survey, and of course, new and interesting articles online and in print every month. As always, we seek your input. Please send your comments and criticism to editor@aafsw.org.

THE MORE YOU KNOW

The George P. Shultz National Foreign Affairs Training Center (or FSI) offers training for all foreign affairs employees and adult family members. These courses are offered in Oct. and Nov. 2005:

Oct. 5-7	Regulations, Allowances & Finances	Nov. 3-4	Private Sector SOS
Oct. 11-12	Security Overseas Seminar	Nov. 5	Realities of Foreign Service Life
Oct. 15	Transition to Washington for Foreign-Born Spouses	Nov. 7-8	SOS
Oct. 18	Advanced SOS	Nov. 8 & 15	Targeting the Job Market
Oct. 19	Emergency Medical Trauma Workshop	Nov. 16	Raising Bilingual Children
Oct. 24-25	SOS	Nov. 19	Protocol
Oct. 27	Post Options for Employment & Training	Nov. 21-22	SOS
Oct. 28	Communicating Across Cultures	Nov. 28-29	English Teaching Seminar
Oct. 29	Protocol	Nov. 29	Advanced SOS
Oct. 31-Nov. 2	Making Presentations from Design to Delivery	Nov. 30-Dec. 2	Regulations, Allowances & Finances

For more information and to register, contact the Transition Center at 703-302-7268 or FSITCTraining@state.gov. For a full listing of classes, visit <http://www.state.gov/m/fsi/tc/c6950.htm>.

KREMLIN RISING VLADIMIR PUTIN'S RUSSIA AND THE END OF REVOLUTION

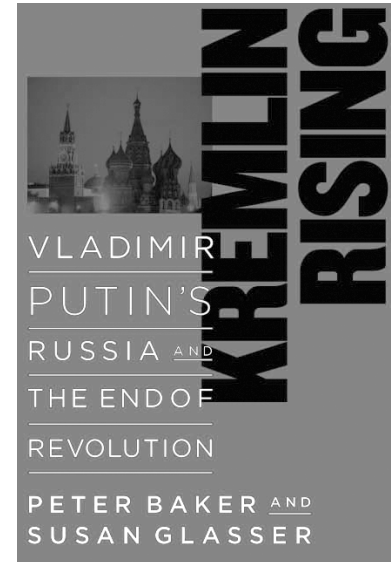
Barbara Gordon, Programs Chairperson

This is the sinister title of the most recent book published this year by authors Peter Baker and Susan Glasser, a husband-and-wife team. These two journalists of *The Washington Post* served as Bureau Chiefs in Moscow from January 2001 to November 2004, and were responsible for not only covering Russia and the 14 other nations that once belonged to the Soviet Union, but also the U.S.-led wars in Afghanistan and Iraq.

Out of this came their newly published book, *Kremlin Rising*, which has received accolades from many Russian scholars and writers. A Pulitzer Prize author, Anne Applebaum, states that Peter Baker and Susan Glasser "have given clarity and coherence to the confusing and contradictory story of Putin's Russia...they examine everything from terrorism to pop music in order to paint an uncannily precise portrait of contemporary Russian society."

AAFSW is fortunate and honored to have Mr. Baker and Ms. Glasser share with us on **Tuesday, October 25, 2005** some of their many experiences and observations of how Putin performed a methodical campaign to reverse the post-Soviet revolution and transform Russia back into an authoritarian state. They will review all the key Putin actions that have changed the direction that the world expected modern Russia to take. They will also tell us about some of the Russian people they encountered, both those who have prospered and those who are barely surviving. Their stories range from frightened army deserters, an imprisoned oil billionaire, Chechen villagers, and even AIDS patients in Siberia.

Mr. Glasser has been a reporter at *The Washington Post* for 17 years, including two stints as White House correspondent, first during Bill Clinton's presidency and now again covering George W. Bush. Ms. Glasser



joined *The Washington Post* seven years ago as Deputy National Editor, then became a national and political correspondent, writing about money and politics, as well as working with her husband in Russia. Today she is the newspaper's terrorism correspondent.

Obviously, this dynamic couple will provide a very stimulating program, one not to be missed.

If you would like to serve as the "Global Link" reporter for this interesting program and share the experience with AAFSW members who cannot come because they are overseas or otherwise engaged, please email editor@aafsw.org by October 18.

OCTOBER 25 PROGRAM

KREMLIN RISING Vladimir Putin's Russia and the End of Revolution

PLEASE REPLY NO LATER THAN TUESDAY, OCTOBER 18, 2005.

Coffee & tea at 10:00am, program begins 10:30am on the 8th floor Diplomatic Reception Rooms, Main State (Please use the C Street entrance of the State Department.)

Please send form and check made out to AAFSW for \$15 per person to:

**AAFSW Reservations, 5555 Columbia Pike,
Suite 208, Arlington, VA 22204-5852**

OCTOBER 25 PROGRAM

Name (as you wish it to appear on the name tag)

Social Security Number

Telephone

Name of guest(s) and SSN(s)

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OCTOBER 2005

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