



# Scarborough Maine Lions Club

Since 1948

April, 2002

## A Word From Your President

Hello, to all my beloved Lions. Spring is right around the corner and with it comes the yearly rejuvenation of all things. Spring is the time of rebirth, as the grass, flowers, and trees grow anew. Following this same universal rhythm our club must renew itself. We have a full slate of very promising officers and have officially closed nominations. We will be voting at the first meeting in April, so be prepared to raise your hand at the appropriate time. It has become time for a rebirth of our club and new leadership from a fresh board of directors. Thank you to all of the officers for your participation in next year's board. I must also thank you all for the opportunity to serve as your president; It has been a wonderful experience, and in some ways I will miss it. This new year sadly heralds the end of my presidency, however it predicts the coming of Bob Sparda's presidency. He is hard at work arranging his installation dinner, and I am sure you will all enjoy it. I very much look forward to his presidency; Bob will lead us into a great year.

I forgot something! When I

had all of our spouses at the last meeting I forgot to thank them all for their help on the last roast beef supper. So could you do me a favor and pass my thanks on to them, I am confident that you will see them before I will. Thank you.

Speaking of Roast Beef suppers I want to remind you all of the supper on the 6<sup>th</sup> of April. If you can spare some time your assistance would be greatly appreciated at the dinner. Also, by popular demand, the second regular meeting in April will be a spouses meeting. I have heard that the game playing at the last meeting was a big hit so there may be some more game playing after that meeting as well. Good bye for now, see you all soon.

## April Calendar

4/4	7:00pm	Regular dinner meeting /speaker Neil Ross
4/6	8-10:30am	morning help roast beef dinner for Project Graduation
	3-8:00pm	afternoon help for roast beef dinner
4/11	7:00pm	board of directors' meeting
4/18	7:00pm	Regular dinner meeting/spouses night /speaker Bill Pape
4/28		District 41-L Convention -Camp Sunshine

## Slate of Officers 2002-2003

President Bob Sparda  
 Secretary Ed Blanchard  
 Treasurer Bill Pape  
 1<sup>st</sup> VP Neil Ross  
 2<sup>nd</sup> VP John Flaherty  
 3<sup>rd</sup> VP Jerry Butts  
 Lion Tamer Ed Leslie  
 Tail Twister Kay Hansen  
 2-yr director Jan Biddle  
 2-yr director George Gruber  
 1-yr director Norm Brown  
 1-yr director John Maroon  
 Membership Len Libby  
 Immediate Past President Derrek Hansen



Name		Home	Work	Cell
Janice	Biddle	(207) 727-3570	(207) 883-0240	(207) 468-0323
Edward	Blanchard	(207) 883-8640		
Donald	Boothby	(207) 985-6024		
Norman	Brown	(207) 883-4533		
Robert	Buttarazzi	(207) 883-4995		
Gerald	Butts	(207) 883-2088		
Edward	Connolly	(207) 883-2652	(207) 883-2652	
Paul	Cyr	(207) 774-1940	(207) 774-4200	
Ralph	Dunton	(207) 625-3550		
Charles	Fahey	(207) 883-4269		
William	Fielding	(207) 655-4185		
John	Flaherty	(207) 883-9970		
Jordan	Garlock	(207) 879-7908	(207) 883-3249	(207) 671-7071
George	Gruber	(207) 883-4487	(207) 774-5611	
Derrek	Hansen	(207) 774-8063		
Kay	Hansen	(207) 839-2246	(207) 874-6807	(207) 650-3644
Eldred	Harmon	(207) 883-6535		
George	Hazen	(941) 561-0856		
Gary	Lamson	(207) 772-1363	(207) 761-2717	
Edward	Leslie	(207) 892-5153		
Leonard	Libby	(207) 883-2130		
John	Maroon	(207) 883-4544		
Clifford	Mitchell	(207) 883-2038		
William	Pape	(207) 883-9027		
Richard	Reid	(207) 883-6717		
Neil	Ross	(207) 883-9503		
Randy	Sargent	(207) 883-9222		
Robert	Sparda	(207) 883-2779	(207) 885-0696	(617) 686-3557
Elmer	Sprague	(207) 883-6138		
David	Wood	(207) 883-9213		
Grant	Worthing	(207) 883-4481		
Huseyin	Yayla	(207) 773-5338		

## World's Stupidest Criminals

In December 1984, police in Chicago insisted that three members of a gang who carried out the random killing of a customer at a hot dog stand had staged and timed the murder so it would make the 10:00pm news. It seems they had felt overlooked in all the publicity a rival gang got when they murdered a local basketball star.

Maliu Mafua escaped from a San Francisco jail in January 1996. He was recaptured when, attempting to dial 411 for directory assistance, he mistakenly dialed 911, the emergency number. Police responded to the call and realized something was wrong when they saw Mafua wearing a shirt bearing the legend : "Property of the San Mateo County Jail."

John Gilmore of Goole, England, was arrested for drunken driving in February 1995, but police left him alone for a moment. Seizing his opportunity, he stole the car and drove off. He would probably have gotten away with it, driving along dark Yorkshire lanes, but for one thing. He had no idea how to turn off the patrol car's flashing light. The police simply followed the light and arrested him when he gave up and parked by a riverbank.

## Recipe of the Month

### Oven Beef Stew

2 lb stew beef  
2 tbs margarine or salt pork fat  
flour to dredge beef  
1 tbs salt  
¼ tsp pepper  
4 c hot water  
¼ c catsup  
1 bay leaf  
2 large onions, peeled and quartered or sliced  
6 carrots, pared and quartered  
4 medium potatoes, pared and quartered  
1 c diced celery

Cut beef into 1-inch cubes. Put flour, salt and pepper into a paper bag, shake up beef in bag. Melt fat in heavy pan with tight fitting cover. This beef stew may be cooked on top of stove if you wish, but when done in the oven, it takes on almost a different flavor. Brown beef in melted fat. Add sliced onions, celery, catsup, bay leaf and hot water. Cover pan and place in 300-degree oven for 2-1/2 hours. Add carrots and potatoes, replace cover, continue in oven at 300 degrees for 1 to 1-1/2 hours longer, making certain the vegetables are tender.

Mix about 1/3 cup of flour with 2/3 cup cold water, allow to set; then when Oven Beef Stew is ready, add flour mixture to thicken. Return to oven, cover off, to be sure flour is cooked. Serve in soup dishes or bowls. Serves 6 generously.

### March Eyeglass Count

3/13 48 pair      3/30 29 pair



### Mystery Pie

12 saltines, single ones  
1-½ c sugar  
1-½ c cold water  
1-½ tsp cream of tartar  
1 tsp nutmeg  
1 tsp cinnamon  
bits of butter  
Pastry, for a 2-crust pie

Break up saltines into a bowl, as you would for “crackers and milk.” Add sugar, cream of tartar, nutmeg and cinnamon. Stir in cold water, using a table fork. No salt in this recipe, there is enough on the crackers. Allow mixture to set while rolling out pie crust for a 9-inch pie plate.

Place lower pie crust on pie plate. Roll out top pie crust before you pour filling into pie plate. All ready? Pour filling into plate, dot with bits of butter or margarine all over this sloppy mess. Place top crust on pie, then cut 3 small slits in top center of crust to allow steam to escape. Flute edges of pastry.

Bake at 425° degrees for 40 minutes. This pie tastes exactly like apple pie, and no one will know.

### Quizzes

1. What dreaded defoliant was named for the colored ring painted around the can it came in?
2. What movie has Jack Nicholson yell at Tom Cruise; “You can’t handle the truth.”?
3. 3’ What European prime minister spent two years singing for the rock band Ugly Rumors?
4. What did the French call the English disease and the English call the French disease?
5. What U. S. president did William Buckley once sum up as “Gregory Peck with an atom bomb in his holster.”?
6. What Emily Bronte book got a review noting: “The only consolation we have is that it will never be generally read.”?



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## April Anniversaries



4/17 Frances and Neil Ross  
4/30 Susan and Ed Blanchard

## April Birthdays



4/8 Grant Worthing  
4/13 Len Libby

## April Service Anniversaries

4/12 Jordan Garlock 1 yr  
4/12 Neil Ross 1 yr  
4/14 Kay Hansen 8 yrs  
4/14 Dick Reid 8 yrs  
4/19 Jerry Butts 25 yrs

## Answers

1. Agent orange.
2. A Few Good Men.
3. Tony Blair.
4. Syphtis.
5. John F. Kennedy.
6. Wuthering Heights.



Newsletter by: Lion Kay Hansen