



Scarborough Maine Lions Club

Since 1948

May, 2002

A Word From Your President

Help!! As I explained at our last meeting, I have just presented by Senior Honors Thesis on Simulating the Brain with a Neural Network in Java, last week, and I am in my last weeks of classes and finals, so I will beg off this month. I promise to write my usual column next month. Wish me luck.

Installation Friday June 21, 2002 *Higgins Beach Inn \$20.00/person*

Fresh haddock centered with native tomato, fresh basil leaves and buffalo mozzarella topped with Parmesan croissant crumbs and lemon pepper marmalade.

Baked chicken with a cranberry sage stuffing; served with light walnut cream.

Braised top sirloin with tomato and fennel sliced and served with a caramelized onion marsala sauce.

Dessert is chef's choice.

May Calendar

5/2	7:00pm	Regular dinner meeting / speaker Len Libby
5/9	7:00pm	Board of Directors' meeting
5/16	7:00pm	Regular dinner meeting / speaker Jan Biddle

**April Eyeglass
Count at Wal*Mart**
4/16 31pair

May Service

Anniversaries

5/1	Husseyin Yayla	13 yrs
5/2	Chuck Fahey	8 yrs
5/3	John Maroon	29 yrs
5/7	Paul Cyr	4 yrs
5/7	Gary Lamson	4 yrs
5/17	Derrek Hansen	5 yrs

Quizzes

1. What brave-hearted Scottish patriot led soldiers to a defeat of the English at the Battle of Cambuskenneth in 1297?
2. What word did Gerhardus Mercator first use to describe a collection of maps?
3. What famed New Orleans street lost its' streetcar service in 1948, and now hosts only buses?
4. What astronomical term gradually replaced the c u m b e r s o m e "gravitationally completely collapsed object"?
5. What Tommy Lee Jones movie was hyped "Protecting the Earth From the Scum of the Universe"?
6. Whose pop parody career includes the hits Addicted to Spuds, My Bologna, and Eat It?

Answers on page 4

Name		Home	Work	Cell	Key Awards
Janice	Biddle	(207) 727-3570	(207) 883-0240	(207) 468-3570	2
Edward	Blanchard	(207) 883-8640			0
Donald	Boothby	(207) 985-6024			3
Norman	Brown	(207) 883-4533			2
Robert	Buttarazzi	(207) 883-4995			0
Gerald	Butts	(207) 883-2088			2
Edward	Connolly	(207) 883-2652	(207) 883-2652		6
Paul	Cyr	(207) 774-1940	(207) 774-4200		0
Ralph	Dunton	(207) 625-3550			0
Charles	Fahey	(207) 883-4269			0
William	Fielding	(207) 655-4185			7
John	Flaherty	(207) 883-9970			6
Jordan	Garlock	(207) 879-7908	(207) 883-3249	(207) 671-7071	0
George	Gruber	(207) 883-4487	(207) 774-5611		0
Derrek	Hansen	(207) 774-8063			0
Kay	Hansen	(207) 839-2246	(207) 874-6807	(207) 650-3644	3
Eldred	Harmon	(207) 883-6535			0
George	Hazen	(941) 561-0856			0
Gary	Lamson	(207) 772-1363	(207) 761-2717		0
Edward	Leslie	(207) 892-5153			0
Leonard	Libby	(207) 883-2130			24
John	Maroon	(207) 883-4544			5
Clifford	Mitchell	(207) 883-2038			6
William	Pape	(207) 883-9027			0
Richard	Reid	(207) 883-6717			0
Neil	Ross	(207) 883-9503			0
Randy	Sargent	(207) 883-9222			7
Robert	Sparda	(207) 883-2779	(207) 885-0696	(617) 686-3557	0
Elmer	Sprague	(207) 883-6138			0
David	Wood	(207) 883-9213			0
Grant	Worthing	(207) 883-4481			2
Huseyin	Yayla	(207) 773-5338			0

World's Stupidest Criminals

Police in Shreveport, Louisiana, charged Jake Crawford, 28, with aggravated arson after a house fire in February 1982. Crawford explained that the fire had started when he set light to his teddy bear, which he thought was possessed by demons. Obviously we're dealing with hi-tech demonology here for he also said that the eyes were camera lenses, and that the bear was spying on him. The building was badly damaged.

Police were said to be stumped in September 1974 by a strange theft in Chesham, England. Many pieces of expensive equipment and other items normally preferred by thieves with more orthodox tastes were left untouched. What was missing though, was the living-room door-said to be a "perfectly ordinary door," except, of course, that it wasn't there anymore.

In March 1994, the driver of a Mercedes was sentenced to 3 years and fined 5,000 dirhams (\$526) in Rabat, Morocco. Police had found 136 pounds of hashish in the car, which had a forged registration bearing the same number as a limousine owned by Prime Minister Karim Lamrani.

Installation

June 21st, 2002

Higgins Beach Inn-Scarborough
Cocktail hour (cash bar) 6:30 pm
Dinner 7:00 pm

Receipt deadline: June 11th

Please give to Lion Bill Pape or mail to:
Scarborough Lions Club
P.O. Box 644
Scarborough, ME 04070-0644

- Beef - Braised top sirloin**
- Fish - Fresh haddock centered with native tomato**
- Chicken - Baked chicken with a cranberry sage stuffing**

Attending will be _____ at \$20 each

Total enclosed \$ _____

Name _____

Recipe of the Month Baja Lasagna

¼ c chopped onion
2 (14 -½ oz) cans ready cut tomatoes
3 oz canned diced green chilies (these are mild)
1 c sliced mushrooms
2-? c drained, canned pinto or kidney beans
1 tbsp chili powder
1 tsp cumin
8 corn tortillas, cut in 1" wide strips
8 oz (2 c) shredded low-fat cheddar cheese
1 c sour cream

Preheat oven to 350° degrees F.
In non-stick skillet coated with non-stick spray, sauté onion about 4 minutes.
Add tomatoes, chilies, mushrooms, beans, chili powder and cumin.
Simmer uncovered 10 minutes.
In 11-½ X 7-½ inch casserole, arrange ? of the tortilla strips in a single layer.

Set aside a little of the cheese for garnishing.
Pour ¼ of the tomato mixture and ? of the cheese over the tortilla strips.
Repeat layers, ending with sour cream and last ¼ of tomato mixture. Top with reserved cheese.
Bake 30 minutes.
Makes 8 servings.

Linguine with Fennel and Sun-Dried Tomato Pesto

Fennel, or anise, lends a fragrant flavor to this light pasta entrée.
1 c thinly sliced onion
1 fennel bulb, thinly sliced
1-2 tbsp olive oil
¼ c dry white wine, or water
Sun-dried tomato pesto (recipe follows)
12 oz linguine, or angel hair pasta, cooked, warm
Salt and pepper, to taste
Sauté onion and fennel in oil in large skillet 2 to 3 minutes. Cook, covered, over medium-low heat until onions are very soft, 10 to 15 minutes. Stir in



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wine and simmer, covered, 15 to 20 minutes or until wine is almost gone and fennel is tender. While vegetables are cooking, make Sun-dried tomato pesto.
Spoon onion mixture and sun-dried tomato pesto over pasta in serving bowl and toss. Season to taste with salt and pepper.

Sun-Dried Tomato Pesto

Makes 1½ cups
½ c sun-dried tomatoes (not in oil)
½ c very hot water
½ c packed basil leaves
1 tsp minced garlic
3-4 tbsp olive oil
2 tbsp grated fat-free Parmesan cheese
Salt and pepper to taste

Answers

6. "Weird Al" Yankovic's
5. Men in Black
4. Black hole
3. Desire Street
2. Atlas
1. William Wallace

Soak tomatoes in hot water in bowl until softened, 5-10 minutes. Drain, reserving liquid.
Process tomatoes, basil, garlic, oil, and cheese in food processor or blender, adding enough reserved liquid to make a smooth, spoonable paste. Season to taste with salt and pepper. Serve at room temperature.

May Birthdays

5/2 Chuck Fahey
5/2 Derrek Hansen
5/8 Gerry Butts