



# Scarborough Maine Lions Club

Since 1948

July, 2002

## A Word From Your President

All Lions Members, Thanks for attending the dinner and installation of our new officers for this upcoming year. Everyone is busy and we are all thinking of vacation. While Fishing or Golfing, please think about the 1st annual Lion's Club Charity Auction and dinner. This would be our new idea to raise money. Not to replace anything, but to add \$6,000 for Charity Spending. My real goal is \$10,000. The plan is to get started in the fall and hold the Auction in mid Nov. All of this can be changed,. Have a great summer. For all that have worked so hard in the past and those that will help going forward my thanks.

Bob Sparda

## What Happening

King Lion Derrek's last board of director's voted to keep Kevin on as caterer for our meals for next year, but we are picking the menus. We will choose mostly basic meat, potato, vegetable, and chocolate dessert meals. Nothing fancy.

New King Lion Bob will be working on the Summer-Fest project at his first board meeting on July 11<sup>th</sup>, discussing the hot dog wagon, and vision screening. The lite-stix are in and Derrek and I are all set.

Bill Fielding is undergoing radiation treatment for a brain tumor, and Doc and Phyllis are not well. Please give them a call, or send a card to let them know that we are all thinking of them.

You may notice that this newsletter is early, earlier than it needs to be. This is for two reasons. Postage goes up to 37 cents on July 1, so I wanted to get these out early enough to save the \$1.50 for extra postage. So, no, the board meeting is not this Thursday, which is the 4<sup>th</sup> of July, but the following Thursday. Don't go to the den on the holiday, stay home with your family!! The other reason is that I am going to be way too busy in the next week to do it then. Peter and I are adding a second floor and a two car

## July Calendar



7/11 7:pm Board of Directors meeting

## July Service Anniversaries

7/2 Bill Pape 10 years



*Outgoing King Lion Derrek Hansen passes the President's pin along to new King Lion Bob Sparda*

garage to our ranch house, so I'll be real busy for the next year or so. The trees have been cut down and we will be getting started in the next couple weeks. This will be a major project which may keep me uprooted and things will be crazy around here. I am going to have no extra time, but I will try to get the newsletter out. My grandson is almost 2 years old, and I haven't spent as much time with him as I'd like, so I am doing house and family things for at least this year. I almost lost sight in one eye last year, it's time I slowed down, and took better care of myself, like my doctor told me to. I haven't had time for my hobbies, like family tree or sewing. So, I won't be doing any major Lion things for at least this year. I'm going to get some quality family time, yes!

## World's Stupidest Criminals

In Swindon, England, Colin Burkitt ordered a credit card in January 1992, but it was mailed by mistake to an old address. A few days later a man walked into a tv shop managed by Burkitt, tried to buy a VCR, and handed over a credit card with Burkitt's name on it. Realizing that something was wrong, Burkitt asked for further identification, at which point the customer had the nerve to ask him to prove who he was. His nerve didn't last though, as he panicked shortly afterward and fled into the street.

In October, 1994, a robber in Osaka, Japan, was armed with a crossbow, an axe, a stun gun, a smoke grenade, and a can of mace when he held up three bank couriers and grabbed \$1,120,000, but he was so loaded down, he tripped and was caught by a passerby.

Belgian police quickly solved two Brussels street robberies in April 1996, when he heard the victims' descriptions of the culprit. He was wearing a bright-yellow jacket and had a cast on one leg. The man was caught within 15 minutes of his second robbery.

In February, 1991, three Nigerians were persuaded to part with \$400,000 for a statue that they wanted to take home with them and erect in a park in Lagos. They were in New York at the time, and it was only when they asked U.S. Officials for advice on how to take the statue away that it was revealed that they had bought the Statue of Liberty.

## July Anniversaries



7/7 Shirley and George Gruber  
7/17 Carole and Dick Reid  
7/28 Pat and Eldred Harmon

## Trivia

1. What does UPC mean to supermarkets?
2. What tasty dressing was created in 1755 by the Duke of Richelieu for one of his notorious nude dinner parties?
3. What assassin put his wedding ring in a demitasse cup before leaving home for the last time?
4. What 1990's sitcom replaced one set of in-laws with Carol Burnett and Carroll O' Connor?
5. What celestial objects were once referred to as "hairy stars"?
6. Which of the seven dwarfs comes last alphabetically?

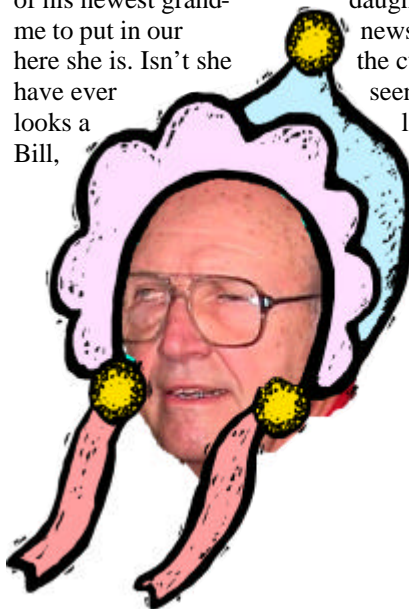
*Answers on page 4*

## June Eyeglass Count

(Wal-Mart Recycling Mailbox)  
6/9 105 pair eyeglasses  
4 hearing aids

## New Baby Lion Cub

Meet Serena Page. I asked Bill Pape to get a photo of his newest granddaughter along to put in our newsletter, well, here she is. Isn't she the cutest thing you have ever seen? I think she looks a lot like grandpa Bill, what do you think?



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## Recipe of the Month

### Broccoli and Chestnut Terrine

Serve hot or cold, for any occasion from picnics to dinner parties. Serves 4 to 6.

1 lb broccoli, cut into small florets  
8 oz cooked chestnuts, roughly chopped  
1 c fresh whole wheat breadcrumbs  
4 tbsp low-fat plain yogurt  
2 tbsp parmesan cheese, finely grated  
salt, grated nutmeg, and freshly ground black pepper  
2 eggs, beaten

Preheat the oven to 350° F. Line a 2 lb loaf pan with a generous layer of parchment paper. Blanch or steam the broccoli for 3-4 minutes until just tender. Drain well. Reserve ¼ of the smallest florets and chop the rest finely. Mix together the chestnuts, breadcrumbs, yogurt and parmesan, and season to taste. Fold in the chopped broccoli, reserved florets and the beaten eggs. Spoon the broccoli mixture into the prepared pan. Place in a roasting pan and pour in boiling water to come halfway up the sides of the loaf pan. Bake for 20-25 minutes. Remove from the oven and tip out onto the plate or tray. Serve cut into even slices.



PDG Ken Fogg



### Frozen Apple and Blackberry Terrine

Freeze your autumn harvest and enjoy this recipe all year long. Serves 6.

1 lb cooking or eating apples  
1-¼ c cider  
1 tbsp honey  
1 tsp vanilla extract  
2 c fresh or frozen and thawed blackberries  
1 packet powdered gelatin  
2 egg whites  
fresh apple slices and blackberries to decorate

Peel, core and chop the apples, and place them in a pan, with half the cider. Bring the cider to a boil, and then cover the pan and let the apples simmer gently until tender. Pour the apples into a food processor and process them to a smooth puree. Stir in the honey and vanilla. Add half the blackberries to half the apple puree, and then process again until smooth. Sieve to remove the seeds. Heat the remaining cider until it's almost boiling, and then sprinkle the gelatin over and stir until the gelatin has completely dissolved. Add half the gelatin to the apple puree and half to the blackberry puree. Leave the purees to cool until almost set. Whisk the egg whites until they are stiff. Quickly fold them into the apple puree. Remove half the puree to another bowl. Stir the remaining whole blackberries into half the apple puree, and then tip this into a 7-½ cup loaf pan, packing it down firmly. Top with the blackberry puree and spread it evenly. Finally, add a layer of the apple puree and smooth it evenly. If necessary, freeze each layer until firm before adding the next. Freeze until firm. To serve, let stand at room temperature for about 20 minutes to soften, and then serve in slices decorated with fresh apples and blackberries.



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## Beach Retreat

The Scarborough Lions Club announced yesterday that it will be building an Oceanside retreat in Scarborough. The property is on a secluded beach in the Prout's Neck area of Scarborough, and was willed to the club, with the provision that the land not be sold, but used to benefit the club in some way. Our club will be building a three bedroom, two bath bungalow, with the living and dining rooms facing the Atlantic ocean, and will have a heated swimming pool and a hot tub. Construction will begin in early August, and should be completed before Christmas. The anonymous estate which donated the land, also provides funds for construction, upkeep and taxes. What a generous gift! The board of directors voted last week in a

## Trivia Answers

1. Universal product code.
2. Mayonnaise.
3. Lee Harvey Oswald.
4. Mad About You.
5. Comets.
6. Snezy.

telephone poll, to designate that the facility be for the use of past club secretaries only. It was a close, but surprising vote, as the past secretaries beat the past presidents out for retreat privileges., by one board vote. Thank-you! What do you think Len and Ed C.? Yahooey!!

Newsletter by: Lion Kay Hansen