



# Scarborough Maine Lions Club

Since 1948

September, 2003

## A Word From Your President

Welcome back to all after our summer break. I certainly hope you enjoyed yourself even if the weather was not the best. On our first meeting, September 4th our District Governor will be our guest and speaker. I do hope we will have a good turnout for this meeting so please be there!!

I am looking forward to being your president for the year ahead and hope you will give me your support as I will need it. We are off to a good start when it comes to volunteering as Rick Pariseau has taken on the position of Public Relations Officer and Len Libby has taken on the position of Greeter.

**Remember, September 7th is the 1st cabinet meeting, at Camp Kokatosi in Raymond.**

## Facts about the 1500's

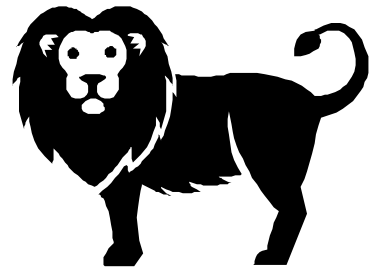
People with money had plates made of pewter. Food with high acid content caused some of the lead to leach into the food causing lead poisoning and death. This happened most often with tomatoes, so for the next 400 years or so, tomatoes were considered poisonous.

Lead cups were used to drink ale or whiskey. The combination would sometimes knock them out for a couple of days. Someone walking along the road would take them for dead and prepare them for burial. They were laid out on the kitchen table for a couple of days and the family would gather around and eat and drink and wait to see if they would wake up. Hence the custom of holding a wake.

England is old and small and the local folks started running out of places to bury people. So they would dig up coffins and would take the bones to a "bone-house" and reuse the grave. When reopening these coffins, 1 out of 25 coffins were found to have scratch marks on the inside of the lids, so they realized that they were burying people alive. So they thought they would tie a string on the wrist of the corpse, lead it through the coffin and up through the ground and tie it to a bell. Someone would have to sit out in the graveyard all night (the graveyard shift) to listen for the bell; thus someone could be "saved by the bell" or was considered a "dead ringer".

## Gerry Butts RULES

In case you were not aware, the crowds at Bingo have grown over the last year, or so, and Gary wants all 4 of us, including the Gorham Lion there at 4:30 pm. Derrek and I are on the same team on the first Wednesday of the month, and we can not be there until 5:30 pm for me and after 6:00 for Derrek (he works in Brunswick) so we need 2 people to go at 4:30 and cover till we can get there, every first Wednesday of the month. Gerry has volunteered to cover for one of us, but we still need a second Lion to cover. HELP!!! Please let one of us know that you can help us out, we're this week, and thank-you Gerry!!!!!!



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## Recipe of the Month

### Popovers

2 eggs  
¼ tsp salt  
1 c milk  
2 tbsp unsalted butter, melted  
1 c all-purpose (plain) flour

Have the ingredients measured and ready for quick assembly, as the popovers need to be baked just before serving time. Popovers can be baked in muffin tins as well as popover pans. The muffin size is particularly nice for a holiday dinner. Traditionally popovers are slipped into a hot oven and the heat immediately makes the hot butter rise into a light bread.

Butter 12 standard-size muffin-tin cups or a popover pan.

In a bowl, combine the eggs and salt. Using a whisk beat lightly. Stir in the milk and butter and then beat in the flour just until blended. Do not overbeat.

Fill each cup about half full and place in a cold oven. Set the oven temperature to 425° F and bake for 20 minutes. Reduce the heat to 375° F and bake until the popovers are golden, 10-15 minutes longer. They should be crisp on the outside.

Quickly pierce each popover with a thin metal skewer or the tip of a small knife to release the steam. Leave in the oven a couple of minutes for further crisping, then remove and serve at once. Makes 12 popovers.



## Eyeglass Count

Wal-mart recycling mailbox  
8/25 47 pair

### Carrot and Mint Soup

2 tbsp unsalted butter  
2 yellow onions, diced (about 1½ cups)  
10-12 carrots, peeled and sliced (about 4 cups)  
4 c (32 fl oz.) chicken stock, preferably homemade  
3 large fresh mint sprigs  
2 c milk  
1 c heavy cream  
salt  
paprika  
sour cream  
chopped fresh mint

This soup can be made up to 24 hours in advance, through the step of pureeing the vegetables; combine the puree and cooking liquid, then cover and refrigerate. Fresh mint is preferred, but if it is unavailable, substitute 2 teaspoons crushed dried mint, adding it with the carrots, omit the chopped mint garnish. The leftover soup can be stored in a covered bowl in the refrigerator for 1 day, then reheated slowly to serve.

In a large saucepan over medium heat, melt the butter. Add the onion and sauté until translucent, 2-3 minutes. Add the carrots, stock and mint sprigs. Cover and simmer over low heat until the carrots are tender, 25-30 minutes. Remove the mint sprigs and discard.

Place a colander over a bowl and pour the contents of the pan into the colander. Reserve the cooking liquid. Put the vegetables in a food processor fitted with the metal blade and puree until smooth. Return the puree and the reserved liquid to the saucepan. Over medium-low heat, stir in the milk and cream. Season to taste with salt and a little paprika and heat almost to a boil, do NOT allow the soup to boil. Serve with a dollop of sour cream and a sprinkling of chopped mint on each serving. Serves 6-8 with leftovers.



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## September Anniversaries



9/5 Dot & Ed Connolly  
9/9 Geraldine & El Sprague

## September Birthdays



9/4 Doc Yayla  
9/16 Kippy Mitchell  
9/21 Ed Leslie  
9/27 Neil Ross  
9/29 Don Boothby

## September Calendar

9/4 6:30p Social Hour  
7:00:p Dinner- Meatloaf, Veggie,  
potato, salad & dessert  
Speaker/ District Governor Bob  
Swett  
9/11 7:00p Board of Directors' meeting  
9/18 6:30p Social Hour  
7:00:p Dinner- Boiled dinner, salad  
& dessert/ Speaker –surprise  
9/25 7:00p Past Presidents dinner,  
Spurwink Country Kitchen

## World's Stupidest criminals

Policeman Chan Abdullah had a simple idea for a disguise in January 1993: he shaved off his mustache and then proceeded to rob a bank in Kuala Lumpur, Malaysia. Unfortunately, his ex-wife was in the bank at the time, recognized him, and turned him in to the honest police.

In Sapporo, Northern Japan, a 23-year-old truck driver tied his dog to a railing in August 1994, while he tried to force open the door of a car and steal the television set inside. Unfortunately, the car's owner returned too soon and the thief ran off, leaving his dog behind. When police untied the dog, it led them straight to its master's home, where the man was arrested for attempted robbery.

The none-too-well-named John Smart of Sutherland, England, was drunk and feeling guilty about spending the money on booze instead of his children, so he decided to smash his way into a Woolworth's and rob it. Unfortunately, he couldn't find anything handy to break the window with, so he decided to use a nearby manhole cover. Staggering back after hurling it, he promptly fell down the manhole he'd opened. Cut, bruised, and dripping with sewer water, he ran off to get a taxi but was later arrested. In April 1994 he was given a suspended sentence and ordered to pay restitution.

1. Name the only number one single in the U.S. to originate in Italy. “Volare” (1958) sung by Domenico Modugno.
2. Name the only two direct descendents of two American presidents to marry one another. David Eisenhower (grandson of Dwight Eisenhower) and Julie Nixon (daughter of Richard Nixon).
3. Name the only two brothers to serve as Governors of different states at the same time. The Lincoln brothers. From 1827-1829 Levi Lincoln was Governor of Massachusetts, and his brother Enoch was Governor of Maine.
4. What was the only Biblical film to win Best Picture? Ben Hur (1959) won 11 Oscars.
5. Name the only dummy to win an Oscar. Charlie McCarthy (Edgar Bergen) in 1937.

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## Meals 2003-2004

*September*

Meatloaf, veggies, potato, salad & dessert  
Boiled dinner, salad & dessert

*October*

Baked haddock, veggie, potato, salad & dessert  
American chop suey, salad & dessert

*November*

Surprise  
Turkey dinner with fixings

*December*

Lasagna, garlic bread, salad & dessert  
Christmas buffet

*January*

Macaroni & cheese, ham, salad & dessert  
Seafood newburg, salad & dessert

*February*

Fish chowder, salad & dessert  
Prime rib, baked potato, salad & dessert

*March*

Corned Beef dinner, salad & dessert  
Open face turkey sandwich, mashed potatoes, peas,  
cranberry, salad & dessert

*April*

Beef stew, salad & dessert  
Ham dinner, sweet potato, veggie, salad & dessert

*May*

Chicken/stuffing, potato, salad & dessert  
Roast pork, mashed potatoes, veggie, salad & dessert

*June*

Surprise  
**Installation** no meal



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