



# Scarborough Maine Lions Club

Since 1948

December, 2003

## A Word From Your President

It does not seem possible that the year 2003 is coming to a close and the meeting of December 4 will be my last meeting of the year. I want to thank Grant for covering for me at the directors meeting on the eleventh and the regular meeting on the eighteenth of December. I am still very uncomfortable when behind the podium as you no doubt observe and wish to apologize to Bill & Ed for not giving them the time to make their reports. This will not happen again I promise!! It is obvious to all that our greatest need we have as a club is the recruitment of new members. Len continues to bring this message to us yet I see nothing happening. Now is the time to start the year 2004 off with a bang by addressing this problem. Lets all seek out potential members, both men and women which will secure the future of our club. Fran and I want to wish you all a very Merry Christmas and a Happy new year. Your President, Neil Ross.

## November Board of Directors' Meeting

The board loaned out two canes and 1 wheelchair this month, and received a donated wheeled walker with a seat to loan out. We voted not to have a meeting on January 1<sup>st</sup>- New Year's Day. We voted to donate \$300 to the Southern Maine Area Agency on Aging, \$250 to the Bruce Roberts Christmas Fund, \$100 to purchase candy for Santa to give out to the children at our Christmas Tree Lighting Ceremony at the town hall on December 7<sup>th</sup>, and \$1,000 to Project Grace to help with their Holiday baskets. At our next regular meeting the club voted to spend \$500 on Children's Christmas presents, provided the John Roberts Road Bingo Hall has their Christmas tree for the Marine Corps Toys for Tots Drive again

this year. The bingo hall is having the donation tree again, so Jan and I will be buying gifts for us to donate to Toys for Tots.



## Salvation Army Bell Ringing Schedule

Saturday, December 13<sup>th</sup>  
Sears door -Inside Maine Mall

- 9:am-10:am Dick Reid/Ed Connolly
- 10:am-11:am Gary Lamson/Paul Cyr
- 11:am-NOON Len Libby/Ed Leslie
- Noon-1:pm Gerry Butts/George Gruber
- 1:-2:pm Rick Paris eau/Bill Pape
- 2:-3:pm Norm Brown/Bob Sparda
- 3:-4:pm Grant Worthing/
- 4:-5pm Kay Hansen/Derrek Hansen



## The Big Scoop

Lion Jan Biddle is engaged to marry Mike Breton. They will be getting married in Aruba in January 2004. Congratulations to you both!!

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## World's Stupidest Criminals

Elderly Greek couple Antonio and Fevronia Lorentzos were sentenced to three months in January 1981, for assault and disrespect for a religious service. After Costos Trontzos had ditched their daughter for another woman, they attacked him as he walked down the aisle with his new bride and smothered him with yogurt. They apparently believed this would restore their daughter's dignity.

The house of Ronald Mills in Bath, England, was broken into in September 1987. Nothing was stolen, but the kitchen floor was littered with empty dog-food cans that had been chopped open with an axe.

Jason Wayne Laberge was on the antidepressant, Prozac, in 1992 when he opened a cage in a downtown zoo in Toronto to set free some flamingos. When they refused to leave, he beat six of them to death with a broom handle. He got 8 months in jail; and was ordered to pay \$7,200.

## December Service Anniversaries

12/1	John Flaherty	37 yrs
12/3	Jan Biddle	11 yrs
12/7	Ralph Dunton	43 yrs
12/17	George Gruber	39 yrs
	David Wood	5 yrs
12/20	Bob Buttarazzi	30 yrs

## December Anniversaries

12/29 Barbara and Ray L'Heureux

## December Birthdays



12/11 Mary Anderson (Derrek)  
12/17 Bob Buttarazzi  
12/28 Ed Blanchard

## Ever Wonder?

If the professor on Gilligan's Island can make a radio out of a coconut, why can't he fix a hole in a boat?

Who was the first person to say, "See that chicken there... I'm gonna eat the next thing that comes outta it's butt."

Why does Goofy stand erect while Pluto remains on all fours? They're both dogs!

If Wile E. Coyote has enough money to buy all that Acme crap, why can't he just buy dinner?

If quizzes are quizzical, what are tests?

If corn oil is made from corn, and vegetable oil is made from vegetables, what is baby oil made from?

If electricity comes from electrons, does morality come from morons?

Does pushing the elevator button more than once make it come any faster?

Did you ever notice that when you blow in a dog's face he gets mad at you, but when you take him for a car ride, he sticks his head out the window?

## December Calendar

12/4	6:30pm	Social Hour
	7:00pm	Dinner Meeting/Lasagna, garlic bread, salad & dessert Speaker/ Kay Hansen/ VDG Gene Cross
12/6	8:-10:am	Roast Beef Dinner morning help/ To benefit Boy Scout Troop 39
	3:30-7:pm	Roast Beef Dinner serving help
12/7	3:30-6:pm	Scarborough Lions Christmas Tree Lighting Ceremony
12/11	7:00pm	Board of Directors Meeting
12/13	9:am-5:pm	Bell ringing (Maine Mall)
12/18	6:30pm	Social Hour/Spouses Night
	7:00pm	Christmas Party/Christmas Buffet

# Recipe of the Month

## Parsley Biscuits

2 c all-purpose flour  
½ tsp salt  
1 tbsp baking powder  
finely shredded zest of 1 lemon  
3 tbsp finely chopped fresh parsley  
½ c vegetable shortening  
½ c milk  
¼ c heavy (double) cream

Preheat oven to 425° F. Grease 1 or 2 baking sheets or pans and set aside.

In a bowl stir together the flour, salt, baking powder, lemon zest and parsley. Add the shortening and, using a pastry blender, fingertips or 2 knives, mix together until the mixture resembles oatmeal. Add the milk and cream and, using a fork, mix together until the mixture forms a mass and holds together. Gather the dough into a ball, place on a floured board and knead a few times. Flatten the dough with your hands (or roll it out with a rolling pin) until it is ½ inch thick. Using a round cutter or glass 2½ inches in diameter, cut out as many biscuits as possible. Place on the prepared pan(s) about ¼ inch apart. Gather up scraps of dough and press together to make more biscuits.

Place in oven and bake until golden and light, about 15 minutes. Serve hot. Makes 20-24 biscuits. May be stored in plastic bag in refrigerator for up to 2 days, and reheated at 250° F.

## Pumpkin Cheesecake

1½ c graham cracker crumbs  
1 c plus 3 tbsp sugar  
1 tsp ground ginger  
6 tbsp unsalted butter, melted  
1½ lb cream cheese, at room temperature  
1¾ c pumpkin puree, at room temperature  
1 tsp finely grated orange zest  
1 tbsp ground cinnamon  
½ tsp ground cloves  
½ tsp ground nutmeg  
6 eggs, lightly beaten

Make this cheesecake the day before serving. The cream cheese, pumpkin puree and eggs must be at room temperature before mixing. Covering the outside of the pan with aluminum foil helps the cheesecake to cook slowly and evenly. Use confectioner's (icing) sugar to stencil leaf or other design on top. Slice the cheesecake while it is well chilled.

Preheat the oven to 325° F. position a rack in the middle of the oven. Cover the outside (bottom and sides) of a 9-inch springform pan with heavy-duty aluminum foil, shiny side out. Butter the inside of the pan and set aside.

In a bowl stir together the cracker crumbs, the 3 tablespoons sugar and the ginger. Stir and toss while gradually adding the melted butter. Continue to stir and toss until well mixed. Press the crumb mixture evenly over the inside of the pan to reach 1¾ -2 inches up the sides. Chill for 30 minutes.

Place the cream cheese in a large bowl. Using an electric mixer set on medium speed, beat until light and fluffy, 2-3 minutes. Slowly add the 1 cup of sugar while continuously beating, occasionally scrape down the bowl sides. Add the pumpkin, orange zest, cinnamon, cloves and nutmeg and beat until smooth. Add the eggs, a little at a time, beating well after each addition and scraping down the bowl sides. Using a rubber spatula stir slowly to dispel some of the bubbles.

Pour the batter in the prepared pan and smooth the surface. Bake until the top is lightly puffed all over, 60-70 minutes. The center may be slightly underset; it will firm up during cooling. Cool on a wire rack, then remove the foil and pan sides and refrigerate overnight. Before serving, you may want to carefully slip the chilled cake onto a large, flat serving plate. Serves 6-8 with leftovers.





Scarborough Lions Club  
 P.O. Box 644  
 Scarborough, ME. 04070-0644

## November Eyeglass Count

(Wal-Mart Recycling Mailbox)

11/19 61 pair 1 hearing aid



Name	Home
Janice Biddle	727-3570
Edward Blanchard	883-8640
Donald Boothby	
Norman Brown	883-4533
Robert Buttarazzi	883-4995
Gerald Butts	883-2088
Edward Connolly	883-2652
Paul Cyr	797-5687
Ralph Dunton	625-3550
Charles Fahey	883-4269
John Flaherty	883-9970
George Gruber	883-4487
Derrek Hansen	797-0656
Kay Hansen	839-2246
George Hazen	941- 561-0856
Raymond L'Heureux	839-2794
Gary Lamson	772-1363
Edward Leslie	892-5153
Leonard Libby	883-2130
John Maroon	883-4544
Clifford Mitchell	883-2038
William Pape	883-9027
Richard Pariseau	883-2279
Richard Reid	883-6717
Neil Ross	883-9503
Randy Sargent	883-9021
Robert Sparda	883-2779
Elmer Sprague	883-6138
David Wood	883-9213
Grant Worthing	883-4481
Huseyin Yayla	773-5338