



Scarborough Maine Lions Club

Since 1948

April, 2001

A Word From Your President

Hi guys. Here we are beginning April. Yes, Spring is supposed to be here, and some of our members will be coming home soon. You missed an ugly winter, and we missed you. You will be getting this newsletter mailed from Florida, where I am this week, escaping the miserable cold and snowstorms. Hopefully, things will be on a warm upswing when I get back home.

Our March speakers were fabulous. On the 1st of March, Ed Leslie brought two representatives from Sweetser Home in to talk to us. Donna Murphy, from the Saco

location, and Christopher Robin Huntley from one of their homes in Scarborough, told us about the many programs offered by the organization. It has grown enormously in the past few years, both service and area wise. George Gruber brought in Terry Pickett from the Maine Medical Center Cancer unit here in Scarborough. He gave us a slide show and explained all about the services offered at our local campus. It's great to have a growing medical facility of this caliber this close to us. This month Dick Reid has lined

up Maymo Sorensen from N.E. A.D.S., who will be speaking to us about training dogs to help people with disabilities. Our 2nd meeting of the month will be a casino night. It was to be Bill Fielding's speaker night, but since we have all the tables inside the den, I talked him into not getting a speaker, so that we can play.

We'll have social hour, dinner and then we'll play cribbage, poker, black jack and red dog. News Flash!! We may be having a new member installation in April!!

I wanted to thank Bill Pape, and Derrek, and Peter for helping me decorate for the Mardi Gras, George for coming over on a Sunday to help get the tables into the den, and Derrek and Peter for volunteering to be dealers at our Mardi Gras. I was disappointed that more people did not stay to play after the meeting, and those who did, didn't stay very long, but I like to think that everyone had a fun time. Dot Connelly won the \$10 Wal-Mart gift certificate, and Len, Jan, and Gertrude Fielding found the three gold

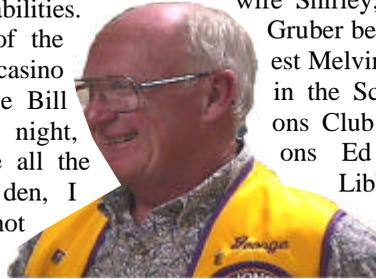
Congratulations George!!!

At the Mardi Gras night on March 15th, with spouses in attendance, including George's wife Shirley, Lion George Gruber became the newest Melvin Jones Fellow in the Scarborough Lions Club. He joins Lions Ed Leslie, Len Libby and deceased Lion Neil Leighton.

Being a Melvin Jones Fellow is the greatest honor a Lion can achieve. Our club has sent \$1000 to International for the opportunity to let them know that we believe that you, George, are the best kind of Lion. You always volunteer and work hard, with a smile. George was brought in to our club by Lion Bill Fielding, and has been a Lion for over 36 years. Congratulations to you George.

coins in our King cake. Of the \$50 the club gave me to spend on the Mardi Gras, I spent the \$10 for the gift certificate and put \$20 in quarters at the red dog and black jack tables. Well, the tables ended the evening with \$51.50, so, we made

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April Calendar



- 4/5 6:30p Social Hour
7:00p Regular Dinner Meeting Speaker/Dick Reid
- 4/7 4:30-6:30p Roast Beef Dinner/Project Graduation
- 4/12 6:30p Finance Committee Meeting
- 4/19 6:30p Social Hour
7:00p Regular Dinner Meeting Speaker/Bill Fielding
- 4/27-4/29 District 41-L Convention Sunday River, Bethel

April Birthdays



- 4/8 Grant Worthing
4/13 Len Libby (older than dirt)



Questions

1. Who Is the only player to win stolen base honors in both leagues?
2. Name the only state where the bald eagle is not an endangered species.
3. What is the only continent without reptiles or snakes?
4. What is the only live animal permitted in ancient Roman temples?
5. Name the only X-rated film in which Mae West starred.

Answers on page 4

The World's Stupidest Criminals

Police in Ankara, Turkey, were hunting a woman in September 1995 who staged lighting raids on flower shops, then fled after eating the heads of roses.

Mexican prisoner, Juan Lopez escaped from jail in January 1996 after using acidic salsa sauce from six years of jailhouse dinners to dissolve the bars on his cell window.

When Maurice Jacobs broke into a morgue at the Army Medical Center in New York State in December 1990, he apparently didn't like the way the dead had been sewn up. So he left a note implying that he could do better and reading "I'm open for a job," signed it and left his address and telephone number. Security men got in touch and asked him to return to the hospital, but not for a job interview. When he arrived, police arrested him.

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money. We can set the tables up on the 19th of April with that money.

The last \$2500 for the Fire department imaging machine is finally all paid up, and our \$2000 in scholarships is all paid. We also paid for our Little League sponsorship, and to send one boy and girl to Boys State/Girls State again this year. We were lucky enough to have Anna and Becky Delaware come to our first meeting in March to pick up their check for \$1050 for their hard work at our roast beef dinner for the Scarborough Historical Society. They are a true joy to work with, they all know how to work, and make the greatest pies.

Thank-you Jerry and Ed Blanchard for volunteering to audit the club books. Thanks Dick for setting up our Salvation Army bell-ringing date for this December way ahead of time. We got a primo spot and date. George left his fabulous Faberge eggs in the den for all to see. We do have fun don't we? I love being a Lion, I think I'll replay our "It's Great to be a Lion" video on Scarborough's access channel again.

**March Eyeglass Count Wal-Mart Recycling Mailbox
3/13 24 pair eyeglasses**

Recipe of the Month

King Cake

Traditional New Orleans Recipe

Ingredients

½ cup warm water (110° to 115° degrees)

2 packages active dry yeast

½ cup plus 1 teaspoon sugar

3 ½ - 4 ½ cups flour unsifted

1 teaspoon nutmeg

2 teaspoons salt

1 teaspoon lemon zest, this is lemon rind, grated

½ cup warm milk

5 egg yolks

1 stick butter cut into slices and softened, plus 2 tablespoons more softened butter

1 egg slightly beaten with 1 tablespoon milk

1 teaspoon cinnamon

1 1" plastic baby doll

Directions

Pour the warm water into a small shallow bowl, and sprinkle yeast and 2 teaspoons sugar into it. Allow the yeast and sugar to rest for three minutes then mix thoroughly. Set bowl in a warm place for ten minutes, or until yeast bubbles up and mixture almost doubles in volume. Combine 3½ cups of flour, remaining sugar, nutmeg and salt, and sift into a large mixing bowl. Stir in lemon zest. Separate center of mixture to form a hole and pour in yeast mixture and milk. Add egg yolks and, using a wooden spoon, slowly combine dry ingredients into the yeast/milk mixture. When mixture is smooth, beat in 8 tablespoons butter (1 tablespoon at a time) and continue to beat 2 minutes, or until dough can be formed into a medium-soft ball.

Place ball of dough on a lightly floured surface and knead like bread. While kneading, sprinkle up to 1 cup more of flour (1 tablespoon at a time) over the dough. When dough is no longer sticky, knead 10 minutes more until shiny and elastic.

Using a pastry brush, coat the inside of a large bowl evenly with one tablespoon softened butter. Place dough ball in the bowl and rotate until the entire surface is buttered. Cover bowl with a moderately thick kitchen towel and place in a draft-free spot for about 1 ½ hours, or until the dough doubles in volume. Using a pastry brush, coat a large baking sheet with one tablespoon of butter and set aside.

Remove dough from bowl and place on lightly floured surface. Using your fist, punch dough down forcefully. Sprinkle cinnamon over the top, pat and shake dough into a cylinder. Twist dough to form a curled cylinder and loop cylinder onto the buttered baking sheet. Pinch the ends together to complete the circle. Cover dough with towel and set it in draft-free spot for 45 minutes, or until the circle of dough doubles in volume. Pre-heat oven to 375° degrees.

Brush top and sides of cake with egg wash and bake on middle rack of oven for 25 to 35 minutes until golden brown. Place cake on wire rack to cool. If desired, you can hide the plastic baby in

the cake at this time.

Colored sugars

Green, purple, & yellow paste

12 tablespoons sugar

Squeeze a dot of green paste in palm of hand. Sprinkle 2 tablespoons sugar over the paste and rub together quickly. Place this mixture on wax paper and wash hands to remove color. Repeat process for other 2 colors. Place aside.

Icing

3 cups confectioners sugar

¼ cup lemon juice

3 - 6 tablespoons water

Combine sugar, lemon juice and 3 tablespoons water until smooth. If icing is too stiff, add more water until spreadable.

Spread icing over top of cake. Immediately sprinkle the colored sugars in individual rows consisting of about 2 rows of green, purple and yellow.

Cake is served in 2" - 3" pieces.

"I'm Going to Disney World"

We all know that line came from the Super Bowl a few years ago, well, we have a member of our club going there also, and no, I don't mean me, even though I am going there the last



week of March. Our member Marty is also The Reverend Martha Dickerman of the Blue Point Congregational Church. Well, her church choir has been winning singing contests all over the area lately, and they have gained so much publicity, that it seems that they have gained the attention of Disney World in Orlando. If you have ever been in the park on Easter for the Easter parade, you know that when the park opens at 8:am the people start staking claim to their piece of curb for the parade at 1:pm, and it is one of the busiest park days of the year, along with Christmas, so that is a lot of spectators. Well, for these holiday parades, Disney World invites High School bands, musicians and choirs from all over the country to come and participate. It is really spectacular to see all these excellent groups, who have been invited because they are the best in the country at what they do. It makes the Easter parade

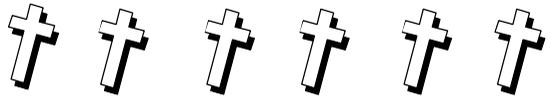
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a truly religious experience. I had always heard that the groups had to raise their own funds for the trip, but they must have wanted Marty's choir real bad, because they are paying for all fourteen members, the organist, and Marty and her husband David, to fly down on the Friday before, and return on the Monday after Easter. They are also giving them all rooms at the Swan hotel on Disney property. They will not only be marching and singing in the parade, but they will be featured on the stage in Epcot throughout the day on Easter. The stage will be furnished with a 1902 Wurlitzer organ for the organist to use. The group is very excited, because it is such a great honor to even be invited to take part in these festivities. Marty is very proud of her choir, but says she couldn't have done it without her husband, David, who has a major role in supervising the choir. To be considered one of the best church choirs in the country is indeed an honor. So, if you

are not busy at 10:am on the Friday before Easter, let's all go to the jetport and give Marty and company, a big show of support and a loud send-off. Congratulations to you, Marty.



1. Ron LeFlore. In 1978he stole 68 bases for the Detroit Tigers of the American League, and in 1980 he stole 97 bases for the Montreal Expos of the National League.
2. Alaska.
3. Antartica.
4. The car.
5. Myra Breckinridge (1970), which also starred Raquel Welch.

Answers

Newsletter by: Lion Kay Hansen