



Scarborough Maine Lions Club

Since 1948

April, 2003

A Word From Your President

My Fellow Lions,

Just wanted to take time to wish everyone a Happy Easter! Spring is here finally. I will not be @ the April 3rd Meeting or the Roast Beef Supper. I will be away in Florida on business.(Tough duty). My thanks to all of you for making these Spouse's Nights so successful. The Meals have been great and the Speakers also. Please consider helping out on the next Roast Beef Supper. Ed Lesley is having surgery and will not be working. We wish him well and a speedy recovery. Happy Spring to everyone. Bob



Portland Sea Dogs PR



Quizzes

1. Where do Superman's goldfish live?
2. What do you call a cat from an animal shelter?
3. What do you call a talking bird who enlists in the military?
4. What do you get if you cross a parrot with a shark?
5. What is the most important part of a horse?
6. Where do soldiers keep their pet fish?
7. What does a dog do that a person steps in?
8. Name the only city in the world that takes such pride in its' sewer system that it offers tours.
9. What is the only state in the continental U. S. with an official state sport?
10. What is the only crime specifically mentioned in the U. S. Constitution.

Recipe of the Month

Hungarian Chicken Breasts

3 boneless whole chicken breasts (8-10 oz. each) split in half, skin removed

1¾ tsp paprika, divided	? tsp garlic powder
1 small onion, thinly sliced	2 tsp all-purpose flour
½ tsp instant chicken bouillon granules	? tsp pepper
¾ c evaporated skim milk	1 tbsp white wine
2 tbsp sour cream dairy blend	3 c hot cooked rice
2 tbsp snipped fresh parsley	

In 8-inch square baking dish, arrange chicken breast halves in single layer. Sprinkle with ¼ tsp paprika and the garlic powder. Top with onions. Cover with wax paper. Microwave at High for 7½ to 12 minutes, or until chicken is no longer pink and juices run clear, rearranging twice. Set aside, covered.

In 4-cup measure, combine flour, the remaining 1½ teaspoons paprika, the bouillon and pepper. Blend in milk and wine. Microwave at High for 2½ to 4 minutes, or until mixture thickens and bubbles, stirring 2 or 3 times with whisk.

Add sour cream dairy blend. Mix well. Serve the chicken with rice. Top each serving with 2½ tablespoons sauce. Garnish each serving evenly with parsley. Makes 6 servings at 294 calories per serving, 4 grams of fat and 1 gram of fiber.

Halibut with Creole Relish

¼ c chopped celery	¼ c chopped green pepper
¼ c chopped onion	1 tbsp & 1 tsp lemon juice, divided
1 tsp vegetable oil	1 clove garlic, minced
½ tsp dried oregano leaves	¼ tsp dried basil leaves
¼ tsp dried thyme leaves	¼ tsp sugar
? tsp salt	3-5 drops red pepper sauce
½ c seeded chopped tomato	2 halibut steaks (8 oz. each), about 1-inch thick

In 1-quart casserole, combine celery, green pepper, onion, 1 tsp lemon juice, the oil, garlic, oregano, basil, thyme, sugar, salt, and pepper sauce. Mix well. Cover. Microwave at High for 3 to 4 minutes, or until vegetables are tender, stirring once. Stir in tomato. Set aside.

Cut bone from center of each halibut steak, using thin blade of knife, and being careful not to slice all the way through ends of steak. Cut each steak in half crosswise to yield 4 serving-size pieces.

In 8-inch square baking dish or on microwave roasting rack, arrange halibut steaks. Sprinkle with remaining 1 tablespoon lemon juice. Cover with wax paper. Microwave at 70% (Medium-High) for 5 to 7 minutes, or until fish flakes easily with fork, rotating dish once or twice. Serve each halibut steak topped with about 3 tablespoons relish.

Serves four at 140 calories per serving, with 1 gram of fiber and 4 grams of fat.

World's Stupidest Criminals

In January 1991, Indonesian police arrested a man in Jogjakarta, identified only as MR, for selling "magic pencils" at \$360 each. He claimed they would automatically produce correct answers in University entrance exams. They confiscated about \$4,000 from sales of the pencils, which had been on offer since March 1990. MR claimed that the pencils were equipped with copper wire and electronic signals that would confuse the computers marking the exams and correct wrong answers. Dozens of students complained when the magic didn't work for them.

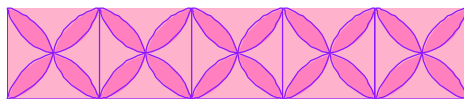
A burglar in Brede, Holland, battered his way through a factory roof and four inches of concrete wall in December 1994, then broke into the safe. As the factory had shut down ten years earlier, the safe was empty.

One night in April 1993, suspected drug dealer Alfred E. Acree, 20, tried to evade capture in Charles County, Virginia, by running into the woods. Sheriff's deputies had no trouble following him, though, as he was wearing L. A. Gear's new Light Gear sneakers, with battery-powered lights that flash when the heel is pressed. Acree had cocaine worth more than \$800 on him.

April Calendar



4/3 6:30pm	Social Hour
7:pm	Dinner meeting / beef stew, salad & dessert Speaker / Neil Ross
4/5 8:am-7:pm	Roast Beef Dinner Project Graduation
4/10 7:pm	Board of Directors' meeting
4/17 6:30pm	Social Hour
7:pm	Dinner meeting / ham dinner, sweet potato, vegetable, salad & dessert Speaker / Jan Biddle



April Anniversaries



4/17	Frances & Neil Ross
4/30	Susan & Ed Blanchard

April Birthdays



4/8	Grant Worthing
4/3	Len Libby

April Service Anniversaries

4/14	Kay Hansen	9 yrs
	Dick Reid	9 yrs
4/19	Gerry Butts	26 yrs
	Neil Ross	2 yrs



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March Eyeglass Count

(Wal-Mart recycling mailbox)

3/24 32 pair eyeglasses



Answers

1. In the super bowl.
2. A freeline.
3. A parrot trooper.
4. An animal that talks your ear off.
5. The mane part.
6. In the tank corps.
7. Pants.
8. Paris.
9. Maryland, and the sport is jousting.
10. Treason.

Newsletter by: Lion Kay Hansen