



Scarborough Maine Lions Club

Since 1948

August, 2003

A Word From Your President

On August 22 the Scarborough Lions will be participating in the annual Scarborough Summerfest. **Volunteers** are needed to help set up our booth and to man it as well. If you can help and I surly hope you can, be at the High School at 3:30 PM. Please let George know that you will be there. His telephone # is 883-4487

Facts about the 1500's

Most people got married in June because they took their annual bath in May and still smelled pretty good in June. However, they were starting to smell so brides carried a bouquet of flowers to hide the body odor, hence today's custom of a bride carrying a bouquet of flowers.

Baths consisted of a big tub filled with hot water. The man of the house had the privilege of the nice clean water, then all the other sons and men, then the women, then the children, and last of all the babies. By then the water was so dirty that you could actually lose someone in it, hence the saying, "Don't throw the baby out with the bath water."

Houses had thatched roofs, thick straw piled high, with no wood underneath. It was the only place for animals to get warm, so all the dogs, cats and small animals (mice, bugs) lived in the roof. When it rained it became slippery and sometimes the animals would slip and fall off the roof, hence the saying, "It's raining cats and dogs."

There was nothing to stop things from falling into the house. This posed a real problem in the bedroom where bugs and droppings could easily mess up your nice clean bed. Hence, a bed with big posts and a sheet hung over the top afforded some protection, and canopy beds were born.

August Calendar



- 8/14 7:pm board of directors' meeting
- 8/22 4:pm Summer-Fest

August Anniversaries

- 8/2 Nancy & Gerry Butts
- 8/4 Nancy & Kippy Mitchell

August Birthdays



- 8/9 John Flaherty
Mike Breton (Jan)
- 8/11 Gary Lamson
- 8/13 David Wood
- 8/28 Bill Pape
- 8/30 Eldred Harmon
- Oop's
- 6/1 Carol Pape (Bill)



Recipe of the Month

Grilled Salmon with Peach Bourbon Barbecue Sauce

The Island Inn-Chef Duane Judson-Monhegan Island, Maine

Barbecue Sauce

3 tbsp Worcestershire sauce
3 tbsp soy sauce
¾ tsp allspice
¾ tsp chili powder
¾ tsp dried basil
¾ tsp ground oregano
¾ tsp minced ginger root
¾ tsp black pepper
1-½ tsp dry mustard
¼ c plus 2 tsp cider vinegar
¾ tsp celery seeds
15-oz can peaches, drained
1-? c basic barbecue sauce (homemade is best)
1-½ tbsp butter, melted
½ c plus 2 tbsp lemon juice
1/8 tsp liquid smoke flavoring
½ c brown sugar
? c catsup
3 tbsp pineapple juice
3 tbsp bourbon

Salmon

4 lbs salmon fillets, skinned & boned
½ c olive oil
2 tbsp minced garlic
1 tsp salt
1 tsp pepper

At least one day before serving, prepare barbecue sauce. Process first 11 ingredients in blender to incorporate dry seasonings. Pour into a large bowl or jar. Process peaches in blender; add ¾ cup of peach puree and remaining sauce ingredients to bowl. Mix well and refrigerate overnight. Two hours before cooking, cut salmon into 8 equal pieces. Place in dish to marinate with garlic, oil, salt and pepper. When ready to cook, preheat grill

and put sauce in pan to warm slowly. Cook fillets on grill about 3 minutes. Turn and cook for 2 to 3 minutes more, or until fish begins to flake when tested with fork. Fish is best when slightly undercooked. Place piece of salmon on each of eight plates. Ladle ¼ cup warmed sauce in pool beside each serving.

Prep time is 45-55 minutes and makes 8 servings.

Summer Squash Casserole

Deborah Dillon, Brunswick, Maine

2 lbs summer squash (zucchini, yellow crookneck and scallop)

10 tbsp butter or margarine, divided

1 medium onion, quartered and thinly sliced
salt and pepper to taste

1 c cubed, fresh white bread

4-5 oz Parmesan cheese, freshly grated

Preheat oven to 350° . Steam squash until partially cooked. Slice about ¼ inch thick. Melt 1 stick butter and sauté onions until soft. Butter 13x9x2-inch baking dish. Add a layer of squash, combining all kinds. Lightly salt and pepper and cover with a layer of buttery onions and Parmesan cheese. Repeat these layers 2 more times. Melt 2 tbsp butter and mix in bread cubes. Spread bread mixture over the top of the casserole and sprinkle liberally with Parmesan cheese. Bake, uncovered, for 35 to 45 minutes, or until bubbly and lightly browned. Prep time is 30 minutes, baking time is 35 to 40 minutes, and serves 6 to 8. May be prepared and refrigerated until time to cook.

Past Presidents Club Dinner

When: Thursday, September 25th

Where: Spurwink Country Kitchen

What: You may order from the menu

Who: Please R. S. V. P. Lion Bill at
883-9027

Regional Differences

You know you live in the Deep South when...
 You can rent a movie and buy bait in the same store.
 “Ya’ll” is singular and “all ya’ll” is plural.
 After five years you still hear, “You ain’t from ‘round here, are ya?”
 “He needed killin’” is a valid defense.
 Everyone has two first names: Billy Bob, Jimmy Ray, Betty Jean, Mary Sue, etc.
 You know you live in California when...
 You make \$250,000 and you still can’t afford to buy a house.
 The high school quarterback calls a time-out to answer his cell phone.
 The fastest part of your commute is going down your driveway.
 You know how to eat an artichoke.
 You drive your rented Mercedes to your neighborhood block party.
 When someone asks you how far away something is, you tell them how long it will take them to get there, not how far away it is.
 You know you live in Colorado when...
 You carry your \$3000 mountain bike on top of your \$500 car.
 You tell your husband to pick up granola on the way home, and he stops at the day care center.
 A pass does not involve a football or dating.
 The top of your head is bald, but you still have a pony tail.
 You know you live in the Midwest when...
 You’ve never met a celebrity, but the mayor knows your name.
 Your idea of a traffic jam involves ten cars waiting to pass a tractor.
 You have had to switch from heat to AC on the same day.
 You end sentences with prepositions: “Where’s my coat at?”
 When asked how your trip was to any exotic place, you say “It was different.”
 You call Coke or Sprite... a pop!

Name		Home	Work
Janice	Biddle	(207) 727-3570	(207) 883-0240
Edward	Blanchard	(207) 883-8640	
Donald	Boothby	(207) 883-7184	
Norman	Brown	(207) 883-4533	
Robert	Buttarazzi	(207) 883-4995	
Gerald	Butts	(207) 883-2088	
Edward	Connolly	(207) 883-2652	(207) 883-2652
Paul	Cyr	(207) 797-5687	(207) 774-4200
Ralph	Dunton	(207) 625-3550	
Charles	Fahey	(207) 883-4269	
John	Flaherty	(207) 883-9970	
George	Gruber	(207) 883-4487	(207) 774-5611
Derrek	Hansen	(207) 797-0656	
Kay	Hansen	(207) 839-2246	(207) 874-6807
Eldred	Harmon	(207) 883-6535	
George	Hazen	(941) 561-0856	
Gary	Lamson	(207) 772-1363	(207) 761-2717
Edward	Leslie	(207) 892-5153	
Ray	L'Heureux	(207) 839-2794	
Leonard	Libby	(207) 883-2130	
John	Maroon	(207) 883-4544	
Clifford	Mitchell	(207) 883-2038	
William	Pape	(207) 883-9027	
Richard	Reid	(207) 883-6717	
Rick	Pariseau	(207) 883-2279	
Neil	Ross	(207) 883-9503	
Randy	Sargent	(207) 883-9222	
Robert	Sparda	(207) 883-2779	(207) 885-0696
Elmer	Sprague	(207) 883-6138	
David	Wood	(207) 883-9213	
Grant	Worthing	(207) 883-4481	
Huseyin	Yayla	(207) 773-5338	



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

District 41-L Officers for the 2003 - 2004 Lions Year.

District Governor : Robert (Bob) Swett

Vice District Governor: Gene Cross

Cabinet Secretary Treasurer: Louise Doughty

Lion Don Boothby

is now living at the Maine
Veterans Home on
Route 1 in Scarborough
and would love to have
visitors.

Wal*Mart Eye Glass Collection

July 12 pair

