

Spanapark Sentinel

The Spanapark Lions Club Monthly Newsletter

Our Mission

We Serve

Spanapark Lions Club members are dedicated volunteers who serve the surrounding community. We participate in a wide variety of programs designed to make this a better place to live and raise our families.



Lions Clubs International

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Continuing to Serve

Ann Fowler - Newsletter Editor

Despite the restrictions in place across the globe, Lions everywhere are finding new ways to serve our communities and those in need. From eyeglasses and hearing aides to disaster relief, we continue to serve. New ways of fundraising are paramount to the success of our Clubs. Many clubs have branched out of their comfort zone and expanded their fundraising events to include more socially distant events and fundraisers. We have done the same. If you have ideas about fundraising opportunities that we can participate in, please bring it up at a club meeting or send an email. New ideas are always welcome!

A Letter from the President

Ann Fowler - Club President

As Lions, we are eager to serve. The pandemic has put a pause on much of our abilities to serve our local communities. Many Lions are high-risk and as such, have not felt comfortable venturing out into the world of unknown risk.

However, as Lions, we are overcoming the obstacles and finding new ways to serve those in need. We are exploring other options for fundraising events and continuing to help the less fortunate. Our new fundraiser is an example of just such an act and I am proud of our Club's ability to switch gears on such short notice and go full-boar into the new event. Much is still to be done, but we have made significant progress. I look forward to continuing this event as a supplement to our traditional Bowling Classic fundraiser.

We can't lose sight of the quickly approaching Bowling Classic Fundraiser, though! March will be here before we know it! I can't believe it's already September. I feel like this pandemic just started and here we are nearly to the end of the year.... we all know how quickly the last half of the year goes!

Stay tuned for updates to future meetings. Since the pandemic caused the cancellation of the Professional Engineer's Exam in April, I will now have to work through my studies in the late summer/early fall. The exam is now scheduled for October 22nd. As such, my availability between then and now will be a bit scattered. I appreciate everyone's' patience as meetings may not be on our normal "1st and 3rd" Tuesdays, but I will try to give as much notice as I can about meeting dates.

Our next meeting will be in-person September 8th at the hall. We will also have a virtual meeting going at the same time for those who cannot attend in-person.

The long days of summer are coming to an end and the nights are getting cooler. Let us all enjoy as much of the remaining warmth of summer as we can. Be safe. Be healthy.



*"We make a living by what we get,
but we make a life by what we give"*

WINSTON CHURCHILL

Special Events

GOLF SCRAMBLE

SEPT
20
2020

FIRST TEE-TIME

12:00 PM

Staggered Tee-Times will be
announced 1 week prior to the event
No new entries after Sep 15th

\$75

PER PERSON

SPANAWAY LAKE GOLF COURSE

15602 Pacific Ave S, Tacoma, WA 98444

RSVP BY SEP 15TH

liondonbecker@msn.com | 253-473-1855
PO Box 401 | Spanaway, WA 98387

Silent Auction Door Prizes

Includes:

- Cart
- Hot dog
- Bucket of balls
- \$25 Future Golf Voucher
(valid Mon-Fri)



Announcements

2020 Golf Scramble Fundraiser

Plans for the 2020 Golf Scramble are moving along nicely. We currently have about 10 teams and still have room for more. Tell all your golfing and non-golfing friends. It will be a fun event. You do not need to be a great golfer (or a golfer at all) for the tournament.

We will host the event at the Spanaway Lake Golf Course on September 20, 2020.

Please RSVP by September 15th. We will then coordinate with the Course on assigning tee-times.

We need volunteers to help with the raffles, auction tables and sign-in tables. Please reach out to Lion Don if you would like to help out.

liondonbecker@msn.com or 253-473-1855

Our First New Member of 2020

WELCOME

A special welcome to Danielle (Andi) Garlinghouse who has officially joined our Club as of August 1st. Andi is engaged to Lion Kyle Fowler and we look forward to getting to know her as a fellow Lion. We will hold an induction ceremony soon for Andi. Stay tuned for details.

News from our District and Beyond

Orchard Fresh Apple Sales

Olympia Host Lions

Apple sales are now live!

\$40 for a 40 lbs box of delicious Fuji Apples!

All orders must be placed by October 1st!
Check your email for details.



Lions Club Officer Virtual Training

MD-19C

Last and Final Training

SAT, SEPTEMBER 12TH

9:00 AM - 12:30 PM ZOOM MEETING

Register by September 8th

Email Lion Ann Smarsh @ t.smarsh@att.net
Include Name, Club and Position

All LIONS, LEO's and LIONESS WELCOME



Coming Up Next

This Month's Meetings

8

SEPTEMBER

General Membership - Meeting

This Month's Birthdays

Happy
BIRTHDAY

01 Kyle Fowler

20 Chuck Youngquist



Recipe of the Month

Recipe courtesy of cookinglight

<https://www.cookinglight.com/recipes/fish-fire-roasted-summer-veggies>

FISH WITH FIRE-ROASTED SUMMER VEGGIES

PREP TIME: 20 MIN COOK TIME: 5 MIN TOTAL TIME: 25 MIN
SERVES 4

INGREDIENTS

- 4 ears shucked corn
- Cooking spray
- 3 cups cherry tomatoes, divided
- 2 tablespoons canola oil, divided
- 4 ounces shallots, peeled and halved lengthwise
- 1 teaspoon kosher salt, divided
- 3/4 teaspoon black pepper, divided
- 4 (6-oz.) halibut fillets, skinned
- 2 teaspoons balsamic glaze
- 2 tablespoons chopped fresh basil (optional)

INSTRUCTIONS

1. Preheat grill to medium (350°F to 400°F).
2. Coat corn ears with cooking spray. Place 1 cup tomatoes, 1 tablespoon oil, and shallots in a bowl; toss to coat. Place tomato mixture in a grill basket. Add corn to grill; cook 6 minutes or until lightly charred, turning occasionally. Add tomato mixture to grill; cook 4 minutes or until tomatoes blister and turn lightly brown. Remove corn kernels from ears; discard cobs. Coarsely chop shallots; set aside. Place grilled tomatoes, remaining 1 tablespoon oil, 1/4 teaspoon salt, and 1/4 teaspoon pepper in a food processor; process until smooth.
3. Coat fillets with cooking spray; sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper. Add fillets to grill; cook 3 minutes on each side or until desired doneness. Remove; keep warm.
4. Slice remaining 2 cups tomatoes in half. Combine corn, shallots, fresh tomatoes, 2 tablespoons pureed tomato mixture, remaining 1/4 teaspoon salt, and remaining 1/4 teaspoon pepper in a bowl. Place 1 cup corn mixture on each of 4 plates. Top each serving with 1 fillet, 1 tablespoon pureed tomato mixture, and 1/2 teaspoon balsamic glaze. Top with basil, if desired.



Contact Us

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(253) 318-9235

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WEB

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Join a Meeting

**1ST & 3RD
TUESDAYS**

AMERICAN LEGION HALL POST #2

1204 PARK AVE SOUTH,
TACOMA, WA 98444

*Guests are always
welcome!*

Notes from the Editor

Editorial Policy

Members of Spanapark Lions Club are encouraged to submit articles, poems, jokes and pictures which they believe will be beneficial to our community. While the effort is made to not publish anything which might be offensive to anyone, we seek to make access available to everyone. Spanapark Sentinel is published by and for the members of Spanapark Lions Club.

Submission Deadline is the 20th of the Month. Early Submission is always appreciated.



Meet the Editor



Ann Fowler

Hello all! I am the current President, Editor, and Lions Member Galore. A "Jill of All Trades" if you will. In addition to my volunteer work for the Spanapark Lions Club, I also work as a Civil Engineer. Your time is just as valuable as mine and I appreciate the time you all take to read up on the happenings of our Club and submitting whatever news you all wish to share!

Ann Fowler