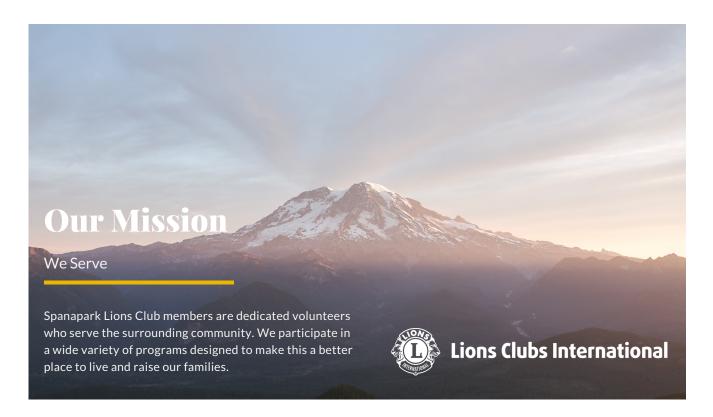
Spanapark Sentinel

The Spanapark Lions Club Monthly Newsletter



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Family First

Ann Fowler - Newsletter Editor

Throughout the last year, we have been constantly reminded of what is more important than material things: family, friends, loved ones. Our time spent with those we care about is to be cherished above all else and I hope that you are all enjoying some extra time with your family while we are still in this modified social norm. I have had the unfortunate circumstance of losing a loved one at a young age, and it is not something I wish on anyone. I urge you all to enjoy as much quality time as you can with the family and friends that you have. We never know how much time we truly have with each other. Each moment is a blessing, a gift, a memory, and those memories are yours to cherish forever.

A Letter from the President

Ann Fowler - Club President

March is here already! Normally we would be in full swing of prepping for the annual bowling classic fundraising event. But, again, this year is different. We have once again cancelled our bowling classic fundraiser due to COVID-19 and the current restrictions in place for events, specifically bowling alleys.

However, we have set our sights on different event. While we would typically look for new events to raise money for our club specifically, this event holds a different purpose. A close friend and community member has been diagnosed with cancer and has been given only a handful of months left with his family and friends. Our club has decided to host a fundraising event to raise money for him and his family to help them get through these dark days and allow them to focus just a little bit less on the money aspect of what they are going through.

We hope that you will be able to join us in the upcoming Texas Holdem Tournament on March 20th at 10am and offer your support to a family in need. Seating is limited to the first 50 people to register. Please call or email Lion Don Becker if you are interested in participating. Details are included in the Special Events section, and we have a flyer that we can send to you if you want to share with others. We hope to make the event a great success.

While August may seem far away, it's hard to believe that it's already March. Don't forget about our Golf Scramble in August. The first 32 teams to register will be able to play. We look forward to seeing you all there.

Happy St. Patrick's Day!



A family doesn't have to perfect; it just needs to be united.

UNKNOWN



Special Events

GOLF SCRAMBLE

AUG 29 2021

TEE-TIME

10:00AM

Registration open until filled. 32 Teams Available.

\$75
PER PERSON

SPANAWAY LAKE GOLF COURSE

15602 Pacific Ave S, Tacoma, WA 98444

RSVP BY AUG 10TH

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



TEXAS HOLDEM TOURNAMENT

MAR 20 2021

10:00AM

4:00 PM

\$100 Buy-in

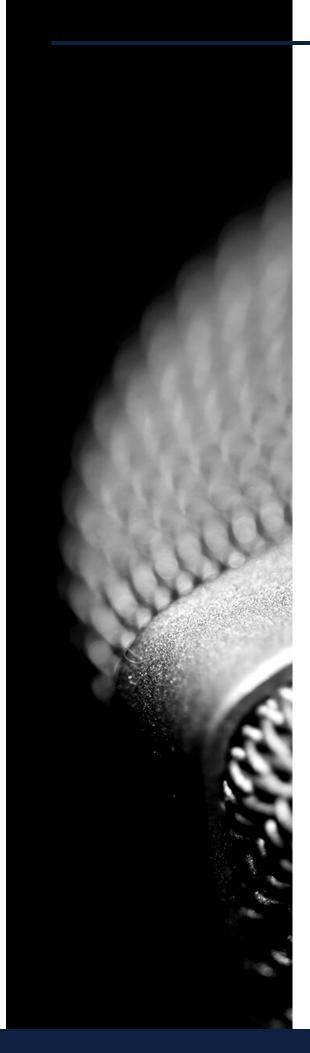
AMERICAN LEGION HALL

11204 Park Ave S, Tacoma, WA 98444

REGISTRATION CLOSES MARCH 15TH

50 Spots Available.

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



Announcements

2021-2022 Officer Nominations

Nomination of Officers began at our March 2nd Meeting. Lion Don Becker is heading the Nomination Committee and will be in touch with our current officers. So far our nominations are:

President: Ann Fowler

Vice President: Chris Fowler

Treasurer: Keith Foley

Secretary: Linda Youngquist

1-Year Directors: John Thurber, Rose Becker

2-Year Directors: Jim Wagner, Deb Burks

Tail Twister Brittnee Backman / Jokster Rose Becker

Lion Tamer: John Thurber

Service Chair: Jim Wagner

Please reach out to Lion Don if you would like to hold a position or nominate someone. Nominations are still open.

COVID-19 Vaccine Updates

We are currently in PH 1B-1 of the vaccine administration. This applies to:

- All people 65 years or older
- All people 50 years or older in multigenerational households (home where individuals from 2 or more generations reside such as an elder and a grandchild)

Find out more at FindYourPhaseWA.org

News from our District and Beyond

Club Officer ZOOM Training

MD-19C

Save the Dates:

May 22nd 8:30 am - 12:30 pm July 24th 8:30 am - 12:30 pm September 25th 8:30 am - 12:30 pm

More information to come.



103rd Annual International Convention

MD-19C



NOW VIRTUAL

JUNE 25TH - 29TH

Early Bird Registration through March 31st: \$50.00 Full Price Registration: \$75.00

https://lcicon.lionsclubs.org/

Coming Up Next

This Month's Meetings

16 MARCH

Special Task Meeting for the Texas Holdem Tournament. No Potluck. No club business.

This Month's Birthdays

BIRTHDAY

No.

Bables Ch

L PLANNER



INGREDIENTS

For the crust:

• 1 package refrigerated sugar cookie dough (at room temperature)

For the Chocolate Cream

- · 4 large egg yolks beaten
- 1½ cups granulated sugar
- ¼ cup cornstarch
- Pinch salt
- 1/3 cup unsweetened cocoa powder
- 2½ cups heavy whipping cream
- ½ cup BAILEY'S Coffee Creamer The Original Irish Cream Flavor
- ¼ cup milk
- 1 tablespoon butter
- 1 tablespoon pure vanilla extract

For the Whipped Topping

- 1 cup cold heavy whipping cream
- ½ cup powdered sugar

Recipe of the Month

Recipe courtesy of Grandbaby Cakes

grandbaby-cakes.com/st-patricks-day-dessert-pizza/

BAILEY'S ST. PATRICK'S DAY DESSERT PIZZA

INSTRUCTIONS

For the Crust:

- 1. Preheat oven to 350 degrees.
- 2. Liberally spray a 9" inch springform pan with non-stick baking spray. Using your fingers and a little flour, gently press the cookie dough on the bottom of the pan.
- 3. Bake for 14-16 minutes then remove from the oven. Using a small spoon, press the cookie dough half way up the sides of the springform pan to create deep dish crust then let it set.

For the Chocolate Cream:

- 1. Mix together egg yolks and granulated sugar on medium high speed in the bowl of a stand mixer (or use a hand mixer). Next add in cornstarch, salt, and cocoa powder and lower speed.
- 2. Lastly, add in heavy whipping cream, BAILEY'S Coffee Creamer and milk and mix together scraping down the sides and bottom to thoroughly blend mixture.
- 3. Transfer from mixing bowl to large pot over medium heat until mixture begins to boil whisking the entire time.
- 4. Once filling has thickened significantly, turn off heat and swirl in butter and vanilla and whisk together until glossy and smooth. Let cream chill until it is barely warm.
- 5. After the filling has cooled a bit, add it to the cookie crust and smooth out until even.
- 6. Place the pizza in the freezer for 1 hour or refrigerate for 3 hours.

For the Whipped Topping:

- 1. Add heavy whipping cream to the bowl of your mixer and beat on high speed.
- 2. Once peaks slowly begin to develop, add in powdered sugar and beat until heavy peaks have formed.
- 3. Evenly spread the whipped cream over the top of the chocolate cream then decorate with whatever toppings you prefer. Keep dessert pizza refrigerated until ready to serve. (Gently remove the pizza from the sides of the springform pan before serving).



Contact Us

Spanapark Lions Club PO Box 401 Spanaway, WA 98387

(253) 318-9235

EMAIL

lionannfowler@gmail.com

WEB

spanaparklions.com

Join a Meeting

1ST & 3RD TUESDAYS

AMERICAN LEGION HALL POST #2

1204 PARK AVE SOUTH, TACOMA, WA 98444



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, PE

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 and just recently received my PE License. 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