

# 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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## Cancer Sucks

Don Becker - Immediate Past President

Late January I found out one of my friends had Cancer. I knew I had to do something to help. At the Spanapark Lions meeting on February 2nd I brought the idea of a Texas Hold'Em tournament to benefit Mark Smith. It would be the first time we held a fundraiser specifically for one person. The vote was unanimous. We decided to hold it on March 20th, a little more than a month away. There was a lot to do. I never put one on, so there was lots to learn.

When Cancer hits a family it is devastating. Not only emotionally but also financially. When Mark went in for a routine exam, the doctor hit him with the news. They told him he only had a few weeks to live unless he had an operation. With the operation it would give him 9 months to live. With chemo it could prolong his life longer.



I talked to Steve McMains, the owner of McMains Roofing, where Mark is employed and Mark is also a good friend of Steve's since 6th grade, if he could help me put on a Texas Hold'Em benefit for Mark. Without hesitation he said yes. We picked a date of March 20th and went to work putting it together.

Lion Keith Foley found the web sight for the Washington State Gambling Commission, which we had to register with. We had a lot of paperwork to fill out and submit to get our permit. The club members wasted no time on getting all the paperwork I needed to submit to the State of Washington. With all the paperwork and check in a large envelope, I sent it all off to Olympia with one month until the tournament.

Next was to get the information out. President Lion Ann Fowler put a flier together with all the information. We sent it to everyone we could think of. Steve sent it to his suppliers and made a lot of phone calls.

As the entry forms came in we knew we would have a good turnout. We need food! We put together, chicken, spaghetti, salad, bread, and assorted cookies. You also can't forget the refreshments. Steve supplied all the refreshments.

All the workers met at 8:00 in the morning at the American Legion hall the day of the tournament, ready for work. The tables had to be put together and chips and cards put on each table. We had all the worker bees in the kitchen putting that all together. We had to be ready for the people when they arrived for the 10:00 start time.

As the players arrived, they picked a card for their place at a table. No one could stack a table that way. We had 34 players show up. Steve picked the person who would be dealer at each table.

As time went on and the people were eliminated, we made sure the table stayed at 7 players. With more then half of the people eliminated I found myself at the table with my little brother. I have never played much Texas Hold'Em but he had. I was holding my own until it came down to my brother and I on a hand. I was sitting on a full house with one card to be turned. I felt I had him. I went all in and the last card was turned. He rolled over a larger full house then mine. If I was going to be taken out of the game, I glad it was him.



We got down to the final table with about 45 minutes to go on our allotted time. We had to be done by 4:00. We got down to the final 3 players with 5 minutes to go. They decided to split the pot of \$1000.00, a round of golf at Spanaway Golf course, and a gift card worth \$50.00. The final 3 were: Steve Becker, Mark Easley, and Greg Harlowe.

With the help of Steve McMains, his family and friends, Spanapark Lions, and all who donated raised over \$7000.00. A good time was had by all. Thanks so much again to all who helped to make this so successful!

PP Lion Don Becker









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# A Letter from the President

Ann Fowler - Club President

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Happy Easter and a lovely welcome to Spring. As the days get longer it becomes more and more refreshing to enjoy the outdoors. I, myself, always look forward to outdoor adventures and am looking forward to exploring, camping and vacationing this year. I hope that as the weather improves and the vaccines continue to be administered, that you will all be able to enjoy the outdoors as well.

Summer will be here before you know it and we have lots to do before our 2nd Annual Golf Scramble in August. Be on the lookout for more details. It's never too early to sign up. We have limited space available!

I want to extend a huge thank you to Lion Don for his excellent work on the Texas Hold'em Tournament held last month for a dear friend who was diagnosed with Cancer. The event was a huge success and we extend our gratitude and love to Mark and his family.

Officer nominations are in and we expect to finalize the officer votes for next year at our meeting on April 6th. Any last minute nominations should be submitted to Lion Don Becker as soon as possible to be included. Club officers must be reported to MyLCI by April 15th.



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*"Cancer cannot cripple love, it cannot shatter hope, it cannot conquer the spirit."*

UNKNOWN



## Special Events

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# GOLF SCRAMBLE

AUG  
**29**  
2021

TEE-TIME

**10:00 AM**

Registration open until filled. 32  
Teams Available.

**\$75**  
PER PERSON

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**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

**Silent Auction  
Door Prizes**





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# Announcements

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## *2021-2022 Officer Nominations*

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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.

## *Texas Hold'em Tournament*

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Thank you to all who helped put on such a great event. We were able to raise over \$7,000 for Mark and his family. This was a true display of Lionism and shows just how much we can help by just reaching out. Our friends are our family and we will go to great lengths to help those in need.



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# News from our District and Beyond

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## *Club Officer ZOOM Training*

MD-19C

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Lions Club Officer Learning

All Lions and Leos are Welcome to attend.

**MAY 22ND - 9AM - 12:30PM**

Register by May 18, 2021

Email [t.smarsh@att.net](mailto:t.smarsh@att.net)



## *103rd Annual International Convention*

MD-19C

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**NOW  
VIRTUAL**

**JUNE 25TH - 29TH**

Early Bird Registration through March 31st: \$50.00

Full Price Registration: \$75.00

<https://lccicon.lionsclubs.org/>



# Coming Up Next

*This Month's Meetings*

**06**

**APRIL**

General Membership Meeting

*This Month's Birthdays*

*Happy*

**BIRTHDAY**

**15** Deb Ramirez





# Recipe of the Month

*Recipe courtesy of Life Love and Sugar*

<https://www.lifeloveandsugar.com/lemon-cheesecake/>

## LEMON CHEESECAKE

### INGREDIENTS

#### CRUST

- 2 ¼ cups (302g) vanilla wafer crumbs
- ½ cup (112g) salted butter, melted
- 3 tbsp (39g) sugar

#### CHEESECAKE

- 24 ounces (678g) cream cheese, room temperature
- 1 cup (207g) sugar
- 3 tbsp (24g) all purpose flour
- 1 cup (240ml) sour cream
- 3 tbsp (45ml) lemon juice
- 1 tbsp lemon zest
- 4 large eggs, room temperature

#### LEMON CURD

- 6 tbsp (90ml) lemon juice
- 1 tbsp grated lemon zest
- 2/3 cup (138g) sugar
- 6 large egg yolks
- 5 tbsp (65g) salted butter

#### WHIPPED CREAM

- 3/4 cup (180ml) heavy whipping cream, cold
- 6 tbsp (43g) powdered sugar
- 1/2 tsp vanilla extract



# INSTRUCTIONS

## CRUST

1. Preheat oven to 325°F (163°C). Line a 9-inch springform pan with parchment paper in the bottom and grease the sides.
2. Mix together the crust ingredients until well combined and press the mixture into the bottom and up the sides of the springform pan.
3. Bake the crust for 10 minutes, then set aside to cool.
4. Cover the outsides of the pan with aluminum foil to prepare it for a water bath. Set prepared pan aside.

## FILLING

1. Reduce oven temperature to 300°F (148°C).
2. In a large bowl, beat the cream cheese, sugar and flour on low speed until well combined and smooth. Be sure to use low speed to reduce the amount of air added to the batter, which can cause cracks. Scrape down the sides of the bowl.
3. Add the sour cream, lemon juice and lemon zest and mix on low speed until well combined.
4. Add eggs one at a time, mixing slowly to combine. Scrape down the sides of the bowl as needed to make sure everything is well combined.
5. Pour the cheesecake batter into the crust and spread evenly.
6. Place the springform pan inside another larger pan. Fill the outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.
7. Bake the cheesecake for 65 minutes.
8. Turn off the oven and leave the cheesecake in oven with the door closed for 15 minutes. Do not open the door or you'll release the heat.
9. Crack oven door and leave the cheesecake in the oven for another 20 minutes. This cooling process helps the cheesecake cool slowly to prevent cracks.
10. Remove from oven and let sit on the counter for 15 minutes, then remove the pan from the water bath and remove aluminum foil. Refrigerate cheesecake until completely cooled and firm, 6-7 hours.

## LEMON CURD

1. While cheesecake cools, make the lemon curd. Combine all ingredients in a double boiler, or in a metal bowl over a pot of simmering water. Do not boil the water or the heat will be too hot. Occasionally lift the bowl off the pot to release the steam.
2. Heat while whisking constantly until mixture thickens and reaches 160°F (71°C). Refrigerate until cool and thickened.

## TO FINISH OFF THE CHEESECAKE

1. When the cheesecake is cool and firm, remove from the springform pan and set on a serving plate.
2. To make the whipped cream, add heavy whipping cream, powdered sugar and vanilla extract to a mixing bowl fitted with the whisk attachment and whip until stiff peaks form.
3. Pipe swirls of whipped cream around the edge of the cheesecake.
4. Spread the lemon curd in an even layer on top of the cheesecake.
5. Refrigerate cheesecake until ready to serve. Cheesecake is best for 2-3 days.





## Contact Us

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(253) 318-9235

### EMAIL

lionannfowler@gmail.com

### WEB

spanaparklions.com



## Join a Meeting

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**1ST & 3RD  
TUESDAYS**

AMERICAN LEGION HALL POST #2

1204 PARK AVE SOUTH,  
TACOMA, WA 98444

*Guests are always  
welcome!*

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# Notes from the Editor

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## *Editorial Policy*

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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*

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### **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 submitting whatever news you all wish to share!

*Ann Fowler*