

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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The True Meaning of Christmas

(Poet - P. Martino)

Two thousand years ago the King of Kings was born.
'The Lamb of God' later made to feel the thorn,
If his words are accepted and not scorned,
They will make us all reborn.

Though God's grace, Joseph and Mary presented
A gift to the world that day, which we can all repay,
by living the ten commandments each and every day.

Try to remember and keep in your heart and mind
Jesus's gospel while here on Earth,
Redemption not a life lived in constant mirth.
Peace on Earth, good will toward man
Everyone should try it, whenever they can.

The Lord gave us the option and choice of 'free will,'
Now it's up to us to fit the bill.

So when you're Christmas shopping for family and friends,
and money is tight at both ends,
Remember that the greatest gift of all,
Is your love of Jesus in the manger stall.

A Letter from the President

Ann Fowler - Club President

Apologies for the lateness in this month's newsletter.
We just returned from vacation. I had planned on
having it out sooner, but life just gets in the way
sometimes.

A lot has happened these last couple of months and
the start of next year will be busy as well. Coming up
next is our Christmas Party on December 21st at
6:30pm. Our neighboring South Hill Lions Club will be
joining us and we look forward to sharing our holiday
season with them.

After the new year, we will be putting our efforts
toward the upcoming bowling classic fundraising
event. We have missed this event over the last two
years and are excited to bring it back to our
community!

*"We travel not to escape life, but
for life not to escape us."*

THIS LIFE OF TRAVEL



Special Events

BOWLING CLASSIC

MAR
20
2022

Check-in
10:00 AM

Registration open until filled.

\$25/\$15
PER ADULT/PER CHILD

**NARROWS PLAZA
BOWLING ALLEY**

2200 Mildred Street West, University Place

TICKETS ON SALE NOW

[BUY](#)

**Silent Auction
Door Prizes**

Announcements

Zone Meeting

Orting Lions Club will host the next Zone Meeting on February 20th at 9 am. @ Orting Clubhouse, 19725 Orville Rd, Orting, WA 98360. Social starts at 8:30 am. Meeting starts at 9:30 am. Breakfast starts at 9 am.

Please RSVP to Lion Rose Becker
253-473-1855

Christmas Party

Spanapark Lions will be hosting our Christmas Party at the American Legion Hall on Tuesday, December 21st at 6:30 pm with our neighboring South Hill Lions Club. We will have a potluck. Please contact Lion Rose Becker for items to bring if you wish to bring food. We will have an Italian Themed dinner. South Hill Lions will bring dessert. Spanapark will provide the main course.

Spanapark Adopted Families

We are proud to be hosting two families this year! Our club hosted a food drive for Thanksgiving meals and will be purchasing christmas presents and providing food to our adopted families for Christmas. This is one of the many traditions that we enjoy every year as a club. Providing holiday and birthday presents, food, and school supplies to needy families in our community is a very rewarding service project.

News from our District and Beyond

*Teddy Bear Drive for Mary
Bridge Pediatric Cancer*

MD-19C - Zone 5

WOW!

44 TEDDY BEARS DONATED
BY SPANAPARK LIONS

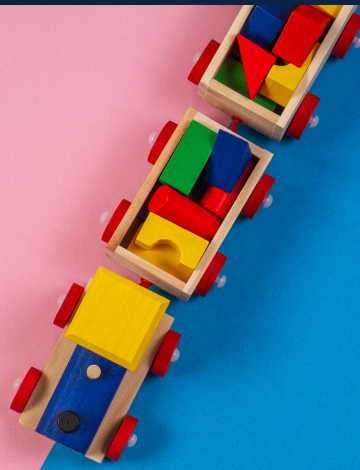
429

TEDDY BEARS COLLECTED



*JBLM's Santa's Castle
Toy Drive*

Spanapark Lions



A big shout-out to Spanapark Volunteer Lions Tim and Laura Sidorski and their Lions' Toy Drive for JBLM's Santa's Castle!



Coming Up Next

This Month's Meetings

14

DEC

General Membership Meeting

21

DEC

Christmas Party

This Month's Birthdays

Happy

BIRTHDAY

No Birthdays this Month

Recipe of the Month

Recipe courtesy of

recipetineats.com

CHRISTMAS TRIFLE

INGREDIENTS

- 1 x 450g / 14 oz Madeira cake or Pound cake store bought (Note 1)
- 1/3 cup orange or other fruit flavoured liquor (like Cointreau), or apple, orange or other fruit juice (or 2 tbsp brandy)
- 7 tsp gelatine powder (Note 2)
- 6 cups Cranberry juice, original (ie WITH sugar added, not No Added Sugar, Note 2)
- 2 – 3 punnets strawberries, halved
- 1 each punnet blueberries, raspberries

CREAM:

- 2 1/2 cups heavy / thickened cream (or pure whipping cream)
- 3 tbsp white sugar (caster sugar ok)
- 1 1/2 tsp vanilla extract

HOMEMADE THICK CUSTARD (OR 900G 1 TUB PAULS DOUBLE THICK VANILLA CUSTARD, NOTE 3):

- 3 cups milk (full or low fat)
- 1/4 cup caster sugar (superfine sugar)
- 1 tsp vanilla bean paste (or extract) (Note 4)
- 1/4 cup caster sugar (superfine sugar), extra
- 4 egg yolks
- 1/2 cup cornflour / cornstarch



INSTRUCTIONS (CONTINUED)

1. Cut cake into 3 cm / 1.2" cubes. Cover bottom of 3.5 L / 3.5 qt trifle dish with cake (might not use all) and sprinkle with liquor or juice.
2. Optional extra: Scatter over 1/2 to 1 punnet halved strawberries (this is not in ingredients list).

Cranberry Jelly:

1. Put half the cranberry juice into a saucepan over medium heat (3 cups / 750ml). Bring to a simmer, then turn off stove.
2. Meanwhile, put remaining room temperature cranberry juice into a bowl. Sprinkle gelatine all across surface (don't dump in one place). Whisk until mostly dissolved.
3. Pour in hot cranberry juice. Whisk until gelatin is fully dissolved. Proceed with recipe - jelly will be warm.

Jelly Layer 1:

1. Pour HALF the cranberry jelly liquid carefully over the cake in the trifle dish. Refrigerate uncovered for 1.5 hours until it is partly set – still quite soft, but not watery (ie if you gently place a strawberry on it, it will stay on the surface).
2. Pour remaining jelly in a bowl and leave on the counter (do not refrigerate).
3. Meanwhile, make the custard (see below).

Custard Layer:

1. Remove trifle from fridge. Spoon over the custard, smooth surface, press on glass to seal (stops jelly bleed). Refrigerate for 1 hour until surface has firmed up a bit - just enough to hold the jelly (jelly is soft so custard doesn't need to be fully set).
2. Put remaining jelly in the fridge at the same time (to thicken a bit, but not too much, see video, so you get a neat, clear layer of jelly - read Note 5). CHECK jelly at 30 minutes, just to ensure it's not setting too fast.

Jelly Layer 2:

1. Remove trifle and jelly from fridge. Jelly should be sloppy. Carefully spoon over jelly, smooth surface. Scatter over 1 punnet halved strawberries (or half each raspberries and strawberries). Refrigerate for 3 hours+ (can leave in fridge for 48 hours, until ready to assemble).
2. Assembling:
3. Cream: Beat cream, sugar and vanilla until softly whipped.
4. Once jelly is set, just before serving, top with cream, then pile over remaining berries. Dust with icing sugar.
5. Serve!! PS It is imperative to ensure every servings includes a bit of every layer in the trifle 🍓

Homemade Custard:

1. Bring milk, ¼ cup sugar and vanilla to a simmer in a large saucepan over medium heat. Do not boil.
2. In a large bowl, whisk together remaining ¼ cup sugar and yolks, then whisk in cornflour until smooth.
3. While whisking, carefully pour in about ½ cup of milk mixture. Once mixed in, slowly pour in remaining milk while whisking. Once incorporated and smooth, pour back into saucepan.
4. Return saucepan to stove over low heat. Whisk constantly until it becomes thick and custardy – this will happen quite quickly, about 45 seconds (ie it is liquidy when you start, then suddenly it thickens). Once thickened, remove immediately from heat – it will continue to thicken.
5. Pour into a bowl and cover with cling wrap, pressing onto surface. Leave on the counter until trifle is ready to layer with custard. Makes 750ml. (Note 5)

INSTRUCTIONS (CONTINUED)

Notes

1. **CAKE:** Any cake will work fine with this. Pound and Madeira are ideal and readily available at supermarkets. Homemade Vanilla Cake will also work a treat. Christmas Cake is also great but it's a dark brown colour.
2. **JELLY:** Note this recipe used to be made with flavourless Aeroplane jelly (click here for the original recipe) but that is no longer available (as of 2020). Video is to be updated. Recipe always provided a plain gelatine option in the notes as an alternative so now that has become the base recipe.
 - Gelatine powder: I use McKenzie's sold in the baking aisle, US: 3 x 7g sachets Knox plain gelatin, UK: 2 x 12g sachets Dr Oetker (close enough to 21g)
 - Cranberry juice - you **MUST** use Cranberry Juice with sugar added, such as Ocean Spray brand called Cranberry Classic here in Australia. Otherwise your jelly won't be sweet at all (Cranberries are sour). Cranberry Juice is sold in the aisles.
 - Got the wrong juice? No worries! Just dissolve 1/2 cup white sugar into the cranberry juice heated up on the stove to make it sweet.
 - No artificial jelly! You'll find many trifle versions made using raspberry and strawberry flavoured Aeroplane jelly. I find them too artificial - especially because there's so much jelly in this dish! I really think it's worth the small effort of making a jelly made using real Cranberry Juice, the flavour difference is astonishing, it's real.
3. **STORE BOUGHT CUSTARD:** I would use store bought custard over flavoured Aeroplane Jelly, to save time. Add a dash of vanilla to freshen it up. Make sure you get **DOUBLE THICK** Custard (Pauls is good, Woolies, Coles etc in fridge section).
4. **VANILLA BEAN PASTE** has little black specks in it, like when you use an actual vanilla bean. It's optional, you can just use normal vanilla!
5. **Neat jelly layers** - the first layer of jelly is poured over while liquid and will set with a flat surface and clear. The 2nd layer of jelly on the custard has to be spooned on. You can't pour liquid jelly over custard as it breaks the custard surface no matter how gently you pour it, and the liquid jelly also seeps into the custard which causes untidy bleeding. On the other hand, if you let the 2nd layer of jelly set then carefully spoon it on, you end up with untidy broken bits of jelly in the layer, rather than being clear. Solution? Let the jelly only partially set, so it's still sloppy but enough to spoon it on. It's firm enough to create a neat layer on the custard (no bleeding) and once fully set, it's crystal clear (rather than broken and bubbly).
6. **CUSTARD:** You want the custard mostly cooled but not set. When slightly cooled, it is like soft whipped cream so you can spoon it on the trifle and it spreads smoothly. If it cools too much and sets, just use an egg beater and beat until smooth. Once refrigerated in the trifle, it thickens even more - it's not like a firm set custard that's cut-able into clean pieces (like firm tofu), it is softer than that, it's more like silken tofu ie. you can cut it cleanly but it's wobbly and soft.
7. **Source** - I feel bad providing the recipe reference because I had issues with it, but I must because it is where the original idea came from and the end result looks so similar. I made this trifle recipe from Taste.com.au as written, I had problems with untidy layers / bleeding and I really did not enjoy the flavour of the artificial jelly. I also found the trifle didn't fill a standard trifle dish enough. So I used this recipe as a reference point, but reconstructed it pretty much from scratch.



Contact Us

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(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

*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, 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