

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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Origins of April Fools' Day

Source - [History.com](https://www.history.com)

Some historians speculate that April Fools' Day dates back to 1582, when France switched from the Julian calendar to the Gregorian calendar, as called for by the Council of Trent in 1563. In the Julian Calendar, as in the Hindu calendar, the new year began with the spring equinox around April 1.

People who were slow to get the news or failed to recognize that the start of the new year had moved to January 1 and continued to celebrate it during the last week of March through April 1 became the butt of jokes and hoaxes and were called "April fools." These pranks included having paper fish placed on their backs and being referred to as "poisson d'avril" (April fish), said to symbolize a young, easily caught fish and a gullible person.

Read more at [history.com](https://www.history.com)



A Letter from the President

Ann Fowler - Club President

Apologies for the lateness of this month's newsletter. Things have been pretty chaotic!

The return of the annual bowling classic was a great success! I was so happy to see so many people there. We filled the bowling alley minus two lanes that were inoperable. There were also quite a few who came just to check out the event, bid on auction items, and just visit! We expect next year's event to be just as fun! Stay tuned for details on dates, but we are looking at mid-to-late March next year.

Our next event will be the Golf Scramble coming up on the last Sunday of August (8/28). Registration will be open soon. I just hope the weather improves by then! I don't recall ever seeing snow in April before, but let us hope that our April snow showers will bring lots of May flowers (and warmer weather)!

Officer nominations were made at the last meeting. Check out the announcements section for our current nominees. We will vote on the officers at our first meeting in May. Please reach out to Lion Jim or Lion Chris if you want to nominate someone (or yourself) for an officer position! It is a great way to learn and be involved in club activities!



"All change is not growth, as all movement is not forward."

ELLEN GLASGOW

Special Events

GOLF SCRAMBLE

AUG
28
2022

SPANAWAY GOLF COURSE

15602 Pacific Ave S, Tacoma, WA 98444

**REGISTRATION OPENS
SOON**

**Silent Auction
Door Prizes**





Announcements

Officer Nominations

President
Ann Fowler

Vice President
Chris Fowler

Secretary
Linda Youngquist

Treasurer
Rose Becker

2-Year Director
Chris Anthony
John Thurber
Sapphire Fowler

Tail Twister
Ehli Palmer / Britnee Backman

LCI Fee Waiver Extended

Reminder LCI is waiving all charter and new member entrance fees from July 1st through June 30, 2022. This is a great time to ask new members to join our Lions family and organization.

NOTE THE DATE EXTENSION!

Officer Training Opportunities

**MD-19 and BEYOND
Lions Club Officer Learning
All Lions and Leos Welcome**



**LIONS CLUB OFFICER
LEARNING FOR 2022-2023**

Be prepared to enhance your personal leadership skills and work with your Lions team—in any environment whether virtual or face to face.

Join our experienced facilitators from MD19.

ALL LIONS and LEOs WELCOME

**Saturday, June 11, 2022
Saturday, July 16, 2022
Saturday, Aug 27, 2022**

Where There's a Need, There's a Lion



**Learn! Collaborate! Share ideas!
Discuss challenges and develop solutions.**

Choose from one of these sessions:

Saturday, June 11 9:00 AM—12:30 PM [Register for June 11](#)

Saturday, July 16 9:00 AM—12:30 PM [Register for July 16](#)

Saturday, August 27 9:00 AM—12:30 PM [Register for Aug 27](#)

**All club officers should join for
the entire session.**

Email t.smash@att.net with questions.

**You will receive your ZOOM
confirmation when you register. Pre-
assignment sent a few days before event.**

"You hold a unique position to empower your club and guide it to success during your term.

To ensure your success, we will present some helpful tools and resources for you.

Learn for the first time or return to brush up on the key skills, attitudes, and actions of excellent leaders."
~from LCI

Join us with your entire club officer TEAM!

Coming Up Next

This Month's Meetings

19

APR

General Membership Meeting

6

MAY

General Membership Meeting

This Month's Birthdays

Happy

BIRTHDAY

15

Deb Ramirez

Recipe of the Month

Recipe courtesy of

allrecipes.com

ALMOND RICOTTA CAKE

INGREDIENTS

- ½ cup unsalted butter, at room temperature
- ¾ cup white sugar
- 2 teaspoons vanilla sugar
- 1 large lemon, zested and juiced
- 4 large eggs, separated
- 2 cups blanched almond flour
- 9 ounces ricotta cheese
- ⅓ cup white sugar
- ¼ cup sliced almonds, or to taste
- 1 tablespoon confectioners' sugar for dusting

INSTRUCTIONS

- Preheat the oven to 325 degrees F (165 degrees C). Grease an 8-inch springform pan and line with parchment paper.
- Combine butter and ¾ cup sugar in a large bowl; beat with an electric mixer until creamy, about 3 minutes. Add vanilla sugar, lemon zest, and lemon juice; mix until well combined. Add egg yolks, 1 at a time, beating well after each addition.
- Fold in almond flour and ricotta cheese with a silicone spatula.
- Wash and dry the beaters and beat egg whites in a glass, metal, or ceramic bowl until foamy. Gradually add ⅓ cup sugar, continuing to beat until stiff peaks form. Fold stiff egg whites into the batter. Pour batter into the prepared pan. Sprinkle with sliced almonds.
- Bake on the center rack of the preheated oven until edges of the cake are lightly browned, about 50 minutes. Cake will still be a little wobbly in the middle.
- Remove from the oven and let the cake to cool completely in the pan before transferring to a cake platter, about 1 hour. Dust with confectioners' sugar before serving.



Contact Us

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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, 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