

Coming Events

The April SBC Board Meeting will be held at the home of Linda Polsin on Thursday April 11th, 2013 @ 6:30pm. Members welcome but please call ahead, see Page 3, as space is limited.

Paws for Patriots
-SBC check
presentation on
**Monday, April 8th at
11am.**



Location -Southeastern Guide Dogs Training Center and Dog Boutique, 1618 Main Street, Sarasota FL 34236. (Near the intersection of Main Street and Orange Avenue)

You are warmly invited to join in this presentation followed by lunch (if you wish and at your own expense). Eileen Schuler is our event coordinator. Eileen's email is emkbentley@gmail.com and phone 753-4589. Please let her know by March 31st if you can attend and if you will be joining us for lunch. For more see Page 7

Horse Racing Trip — **Sunday April 21st**. We are running another bus trip to Tampa Bay Downs, the cost we are keeping the same as last year. The cost is \$50 per person, which covers the price of the bus, driver's tip, entrance and buffet. There are two pick ups, as last year, one in Sarasota and one in Bradenton, starting from 9am and getting back around 7pm.



If you are interested in joining us, I would like to hear from you ASAP. If you do not want the brunch

and are only interested in the return bus ride, the cost is \$20 per person and you pay your own entrance which I think is \$3.00 per person. (Tampa Downs only include the entrance price, if you eat in their restaurant)

I am looking forward to hearing back from you. Non-members are welcome as your guests at the same prices I have quoted above. Contact Sue Ford, at sueford@janbury.com.

See also Page 3

Narrated Myakka River Tour from Snook Haven
Sunday, May 19th . \$16 per person including tax and tip. **Details see page 5**



Tea Dance—**Saturday, 8th June** held at the Heritage Oaks Country Club, 3pm-5.30pm. Members is \$20;--non members, \$25. **Details see Pages 3 and 4**



President's Letter

Charity is a very private thing and it comes in many forms. This wasn't intended to be the subject of this month's letter, but our past President suggested I write about it and, after some thought, I decided to not only write about it but to give it some context.



In my past life, I was fortunate to have made sufficient money not to have to worry about the difficulties that others were having to endure. It wasn't that I was being callous, more that I was simply ignorant of the sufferings of others. I'm afraid that my somewhat enthusiastic consumption of alcohol at that time may well have contributed to this ignorance.

Without boring you with the background, I had some serious financial difficulties a couple of years ago, just after moving to our lovely part of the Gulf Coast and I found myself contemplating the plight of others for probably the first time in my life. Looking back, I always think that what happened was that I was facing a real impending disaster and almost literally peered into an opening abyss in front of me, seeing real suffering right where I'd never noticed it before. I felt compelled to get involved in something that could help others and used my networking groups to involve myself. Three years ago, I became a Big Brother to Quinten, under the Big Brothers, Big Sisters program. He was then a shy 12 year old and is now a strapping 15. We look something of an odd couple when we're out, but we both seem to get a lot from the relationship and I hope I'm making a difference in his life.

Another group led me to support and eventually become a very active Board Member of the Family Partnership Center, an incredible group that does a tremendous amount of work in the area helping to prevent child abuse.

My latest involvement, and the catalyst for this letter, was a picnic for a wonderful transition home, or refuge, for a number of abused mothers and their children out in Hardie County. We had been making small donations as a group for a couple of years, but I suggested that we put on a picnic in a local park and it all came to wonderful fruition on Saturday 16th March. I solicited the help of a number of friends, and we were able to hand out gold, silver and bronzes medals for the kids for running races, softball and football tosses, and even a cornhole toss. We were able to manipulate a few of the races to ensure that every child ended up with at least one medal. It was truly amazing to see the pride on the faces of the children and the smiles on the faces of the mothers as we put the medals round their neck; they wore them for the rest of the day. We had an Easter Egg Hunt and I was introduced to a pinata that was very frantic indeed! Another friend, who organizes the Toys for Tots in the district, gave me over 30 toys that allowed each of the children to go home with two toys each. One of the mothers told us that their kids would remember the day for the rest of their lives.

The true purpose of telling you this isn't to blow my own horn, it is to encourage all members, each of us transplanted Brits, to go out into the community to see how we can help. We are so darn lucky to be living in such a gorgeous slice of paradise that

we often fail to see how others are struggling in front of us and, best of all, it only takes your time and a willingness to be there for others and you'll reap an intangible reward that will stay with you for ever.

Cheers,

Steve Adams



SANDRA'S RECIPE OF THE MONTH

Eccles Cakes

As a tribute to my Dad's northern heritage (Lancashire; my maiden name was Schofield) I thought it was time to make some Eccles cakes again. So delicious that in his day Oliver Cromwell banned them as being 'sinfully rich'. Hope you enjoy my version



3 Tbsp butter

3 Tbsp sugar

1/2 cup currants

1 1/2 tsp candied (mixed) peel

1/2 tsp nutmeg

1 lb frozen puff pastry, thawed

Preheat oven to 400 degrees F.

Mix first five ingredients in a small saucepan, put on low heat until butter is melted, transfer to a bowl and allow to cool. Roll out pastry and cut into 12 x 3-4 inch circles. Divide cooled filling in centre of each, and gently pull up pastry up over, pinching the edges together well. Turn over and gently flatten. Make three small slits in the tops, and place on lightly greased baking sheet. Bake for 15-20 minutes. Cool, and sprinkle with fine sugar.

Yield: 1 dozen



(Recipe from Sandra Cherry, Union Jack food columnist, who can be reached at Yourcuppateal@yahoo.com)

Introducing New Members - Helen & Kym Biggar.

Helen was born in Kendal, UK, but grew up in Manchester, where her first profession was teaching, after having completed her college days in Bangor N. Wales. She moved to Bedfordshire with three small daughters in 1979, where she ran a very successful Security Company with her first husband. This company was renowned for putting “moles” into large businesses to see where theft was taking place. After 25 years & a divorce, Helen sold her shares in the Company, & this is when her decision was made to move to USA.



My three daughters were grown up, had gone their ways, and I had met this wonderful American who lived in Buffalo, NY. His oldest son had married my niece, so we had met at the wedding. Kym & I decided to make a new and exciting start by moving to a warmer climate in Sarasota, where Kym’s sister Cynthia had lived for many years. I moved here in September 2004, and in November we were married!

After living in the Indian Beach area of Sarasota, we moved to Englewood, in the hope of building homes & selling them. Of course, we all know what happened in 2005, 2006, 2007 & 2008, when the housing market took a nose dive. So building was put on the side, & real estate went into full swing. We formed Biggar International Group, LLC, under the broker of Allison James Estate & Homes, selling properties and helping buyers find their Florida Lifestyle! We are Florida Licensed Realtors & Kym is a Florida Certified Building Contractor. We work from Manatee County down to Punta Gorda, and have the certification, CIPS, (Certified International Property Specialist), to help our International clients move over the hurdles in buying & selling property in SW Florida. In between work, we try to visit our 6 children and 10 grandchildren, some in UK, some in Maine, some in Buffalo & one daughter & grandchild in Portland, Oregon!!

Our second event to celebrate the Queen's Birthday on Saturday, 8th June is a 'Tea Dance' held at Heritage Oaks Country Club, 3pm -5.30pm. We have a professional ballroom dancer booked for your enjoyment. Dean, our dancer, will encourage and show you how to glide around the floor effortlessly. The cost of this event including tea, sandwiches, scones, cakes, etc. for members is \$20; for non members is \$25. Wine, cocktails, etc., can be bought at the bar. Again, this is a great arrangement that the Club is subsidizing for members. Please get your names in soon as we have to give final numbers to Heritage Oaks Country Club.

The menu is on Page 4.

Below is a bit of information about the two dates given to celebrate the Queen’s Birthday.

Celebrated in the United Kingdom since 1748, the Queen's Official Birthday is now celebrated on the first, second, or third Saturday in June, although it is rarely the third. Edward VII, who reigned from 1901 to 1910 and whose birthday was on 9 November, after 1908 moved the ceremony to summer in the hope of good weather.

Although actually born on April 21, the official birthday of Queen Elizabeth II is celebrated each year in the UK on a weekend in June for purely practical reasons. The June date usually presents more acceptable weather for a public party!

This year, watch for all the official pomp and public festivities to take place on Saturday, June 15, 2013. The day is marked in London by the ceremony of Trooping the Colour, which is also known as the Queen's Birthday Parade. The list of Birthday Honours is also announced at the time of the Official Birthday celebrations. In British diplomatic missions, the day is treated as the National Day of the United Kingdom

Sue Ford



Forthcoming Events—continued from Page 1

Please mark your calendar for two dates relating to the Queen's Birthday. Linda Polsin and I are chairing these two events and we ask you to please support us and show the love and respect we all have for our Queen by sharing the Queen's Birthday celebrations within the SBC. Our first event is the Tampa Downs Horse Racing on Sunday, 21st April. This is a very popular event and is almost fully booked.

Happy Birthday, Your Majesty!



2013 Board of Directors

President:	Steve Adams	580-6458
Vice President:	Gary Lee	706-1172
Treasurer:	Linda Polsin	378-7821
Secretary:	Sandra Cherry	921-3162
Membership Chair:	Sioux Hurley	484-0728
Newsletter/Website:	B. Thompson	388-8018
Director at Large1:	Jane Hersee-Lee	706-1172
Director at Large2:	Mark Malkasian	918-8360
Director at Large3:	Glen Stillwell	201-6324
Past President:	Sue Ford	751-3811

- sha@adamsiac.com
- glee01@verizon.net
- mrsbrit52@aol.com
- yourcuppatea1@yahoo.com
- teatreeinc@me.com
- lakewood2@gmail.com
- janeherseelee3@verizon.net
- mark@armeng.com
- sstil10289@aol.com
- sueford@janbury.com

Précised Minutes of the

Sarasota British Club Board Meeting of March 12th, 2013

Meeting was held at the home of Brian and Jane Thompson on March 14th, 2013; Treasurer's report showed a balance of \$8,492.67; \$1,500 of this is to be presented to the Southeastern Guide Dogs in April. Membership report shows 233 members . Sioux has been contacting members about renewals and asking for input of ideas and suggestions for future club activities; There have been some problems with members receiving the electronic newsletters; there was some discussion of the ability of having some printed up instead. Information and costs of having this done outside of the membership will be checked into; Web site is being updated, with changes to include a blog for members and calendar and events with links; 18 members attended Spanish Point visit; Another date will be scheduled to do a movie night; Tampa Bay Downs event planned for April 21st, with 44 booked; Future events include: May a river outing on the Manatee River or Snookhaven; June Queens Birthday Tea Dance on June 8th; July an evening at Miguel's restaurant on Siesta Key; August an evening at The British Open pub and restaurant; September, a games night; October a beach outing also the AGM; November a bowling evening, a Guy Fawkes event and a Club cruise; December Christmas Party planned for December 14th. Other events suggestions were made; Sandra Cherry voted in to continue as Secretary as Tracey Corporan was unable to continue due to family obligations. Discussion on having people join the Club only to get free web listing, will be reviewed. Next Board meeting to be April 11th at the home of Linda Polsin.



JOKE

I went to the doctor recently and told him I have problems with my hearing.
He said "What are the symptoms?"
I said "They're those yellow people on TV."



LIMERICKS

There was a lady named Mabel
So ready, so willing, so able,
And so full of spice
She could name her own price—
Now Mabel's all wrapped up in sable.

A dentist named Archibald Moss
Fell in love with the dainty Miss Ross
But he held in abhorrence
Her Christian name, Florence,
So he named her his Dental Floss.

Extracted from 'The Lure of the Limerick'
ISBN 0-517-538563 by William S.Baring-Gould 1979
Thanks to Pat Mercier.

Queen Elizabeth the 2nd Birthday Tea Dance

June 8, 2013

3 p.m. to 5.30 p.m.

\$20 members/ \$25 non members

Cucumber and Kerry Gold Butter on White Bread

Smoked Salmon and Kerry Gold Butter on Wheat Bread

Horseradish on the side

Watercress and Egg Salad (Hard Cooked Eggs with a little Mayonnaise)

Chicken Salad Vol-au-Vents

Fresh Baked Assorted Scones

Bakewell Tarts

Victoria Sponge Cake

Eccles Cake

Whipped Kerry Gold Butter, Clotted Cream,
Strawberry and Blackberry Jams

Coffee and Tea

B**USINESS GLIMPSES:** We would like to hear from our members who have found their business niche in and around Sarasota. If you would like to write to us, we'd enjoy catching a glimpse of your business enterprise in our local economy. Your article can be sent to lakewood2@gmail.com, and we will select one 'Business Glimpse' each month.



Don't forget that the Sarasota British Club is on Facebook. The Club's logo is the profile picture. Check out the numerous photos from recent events. Why not 'friend' us for another way of keeping in touch with the Club and its members. Why not add your event photos to the 'wall'.



Helping to Bring Members to Club Events

It has come to our attention that we have some Club members who would very much enjoy attending our events, but they either do not drive at night or do not drive at all. For those members who do drive and are willing to car pool at any time, please email Sue Ford (sueford@janbury.com) or Steve Adams (sha@adamsiac.com) so a list can be made up of potential volunteer drivers. If we have a member unable to attend a particular Club event because they don't drive or haven't a car, we will then contact the nearest person who has offered his or her help to bring along this member to enjoy our social function. In anticipation of your help, we thank you very much.



Narrated Myakka River Tour from Snook Haven Sunday, May 19th

Mark your calendar for an afternoon in a picturesque Old Florida setting featuring a narrated river tour of about one hour. Boarding is at the Snook Haven jetty at 1:15 pm. The boat leaves at 1:30pm. Among other interesting facts you will hear is that this portion of the scenic Myakka River was featured in one of the old Tarzan films. As Captain Terry's covered boat is limited to twenty-nine passengers, be sure to get your reservations in promptly to assure your seats. For reservations, call Gary Lee at 941-706-1172 or by email: glee01@verizon.net. Send checks payable to Sarasota British Club and the names of your group to: Sarasota British Club, P.O. Box 21063, Sarasota, FL 34276. The cost is \$16 per person, including tax and tip. All payments to be received no later than May 15th.

Following the boat tour, we plan to eat (at each diner's own expense) at the newly-refurbished Snook Haven restaurant, which is under new management and whose chefs hail from the very popular Sharky's On The Pier restaurant in Venice. The Snook Haven menu is varied, but focuses on smoked food and a variety of barbecue dishes. Seating is mainly outside. There will also be live musical entertainment.

Directions: **From the North and South:** take I-75 to Exit 191 toward N. Port; merge into N. River Road; turn left onto E. Venice Ave and keep going straight into Snook Haven on the dirt road leading to the restaurant area and parking area.

From Venice: Take Venice Ave East and keep going straight into Snook Haven.

For more information, see www.snookhaven.com

EMAIL UPDATE

Doreen Wilson would like you to know that her email has changed to: -

doreenwilson26@comcast.net



JOKE

After a tiring day, a commuter settled down in her seat and closed her eyes.

As the train rolled out of the station, the guy sitting next to her pulled out his cell phone and started talking in a loud voice:

"Hi sweetheart. It's Eric. I'm on the train. Yes, I know it's the six thirty and not the four thirty, but I had a long meeting.

No, honey, not with that blonde from the accounts office. With the boss.

No sweetheart, you're the only one in my life. Yes, I'm sure, cross my heart"

Fifteen minutes later, he was still talking loudly, when the young woman sitting next to him had had enough and leaned over and said into the phone,

"Eric, turn that phone off and come back to bed."

Eric doesn't use his cell phone in public any longer.





My favourite English pub is the Bell Inn at Horndon-on-the-Hill, Essex. It is 15th Century coaching inn that has been recognised by the Sunday Times as one of the 10 best gastropubs in the UK. The Bell Inn has an Easter tradition since 1904 that each year a Hot Cross Bun is nailed to the ceiling beam in the bar. A concrete bun was substituted during the years of food rationing!

The Bell Inn Hot Cross Bun Recipe (makes at least 10)

- 5 oz Dried Fruit
- 2 1/2 oz Caster Sugar
- 3 Eggs
- 5 fl.oz (150 ml) Milk
- 1 oz Fresh Yeast*
- 1 lb Plain Flour
- 1/2 tsp Mixed Spice
- Zest of 1/4 of an Orange

Sieve the flour, mixed spice and sugar into a bowl. Dissolve the fresh yeast into the milk. (*As I was unable to find fresh yeast I used 1/4oz packet of Fleischmann's 'ActiveDry' yeast) Add the eggs and milk into the flour/sugar mix and knead until you have a smooth dough.

Cover with a damp cloth and leave to prove in a warm, dry place (airing cupboard is ideal) until the dough has doubled in size.

Note: as it was a cold day for Florida and we don't have a warm airing cupboard, I turned the oven on for a few seconds to create a warm 'cupboard'.

Add the dried fruit and orange zest to the dough and knock back the dough by kneading until smooth again.

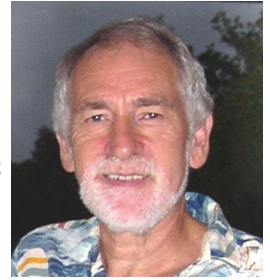
Roll the dough into a long sausage shape and cut into 10 individual pieces (approx 2 oz weight each). Roll each piece between your palms to make your buns.

To make a flour paste for 'the cross' you will need to mix equal amounts of flour/water (approx 3oz of each). Place into a piping bag and pipe your cross onto each bun.

Place onto a greased baking sheet and prove until doubled in size. Sprinkle the tray with a little water. Cook at 350F (170C/gas mark 4) for 12 minutes.

Once cooked, turn each bun over and tap the base. The bun should sound hollow if cooked thoroughly.

To glaze the buns, mix equal amounts of sugar and water (approx 4oz sugar, 4 fl.oz of water) with the seeds of one vanilla pod and reduce by approx 1/3 over a high heat. Glaze the buns with this sugar syrup whilst the buns are still warm.



Enjoy - Happy Easter!

Brian Thompson



Membership Dues

Members are reminded that membership renewals for the Sarasota British Club are due in April. Annual membership dues are \$25 for single memberships and \$35 for a family. Please make your checks payable to Sarasota British Club; note any change in address, telephone number and email and send to:

- Linda Polsin
- Treasurer, SBC
- 1582 Pinyon Pine Drive
- Sarasota, FL 34240

Note: For those members who joined from January 2013 onwards, your membership renewal will not be due until April 1, 2014.



WALKATHON ACROSS AMERICA 2013 NATIONAL EVENT

Several Members of the Club are joining this 'Walkathon' on Sunday May 5th. Starting from Fire Station 15 at 2102 Honore Avenue, Sarasota. Check in at 8:00am, the walk starts at 8:30-9am.

Founded in 2012 by Jennifer Parker to raise money and awareness for **THE JENNIFER PARKER FOUNDATION**, a non-profit for those suffering with Environmental illness. Jennifer has firsthand experience with Environmental illness after she became ill from toxic mold in her home, which left her chemically sensitive. The foundation was created to help improve the lives of those suffering with Chemical Sensitivity, by providing safe housing. To give them a chance for recovery, sufferers need

Locations to Hold Our Events

We put out a call to all members who could offer their clubhouse as a location for Sarasota British Club (SBC) events, and members have generously responded. So... A BIG THANK YOU TO ALL THOSE INDIVIDUALS. The Board will be busily organizing and coordinating events for those locations at our monthly meetings—we'll keep you posted. This keeps our events affordable to all members, and adds diversity for our get-togethers. The SBC will cover overhead charges, and our members generously volunteer to help with the set-up and clean-up. If other members can offer their clubhouse, please contact Steve Adams (with suitable dates and locations. Thank you for your support.



a place away from household chemicals. These include shampoo, deodorant, hand cream, make up, laundry detergent, fabric softeners, shaving creams, perfumes, cologne, powder, window cleaners, dish detergents, cleaning products, bug sprays and lawn fertilizers .

The Walk is \$25.00 (children under 14 free) and you will receive a T-shirt to wear, food, water and afterwards a tour of the 'Green' Fire House. Shirts can be picked up ahead of time so they can be worn for the event.

If you have any further questions, contact Margaret Brading at 923-0934 or marbra02@gmail.com .

BritClub News



Sarasota British Club
P.O.Box 21063
Sarasota, FL 34276