
Brit Club News

June, 2005

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

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Coming Events

June 1

Board Meeting – 6:00 p.m. at Tastefully British, 2236 Gulf Gate Drive, Sarasota.

MEMBERS ARE WELCOME!

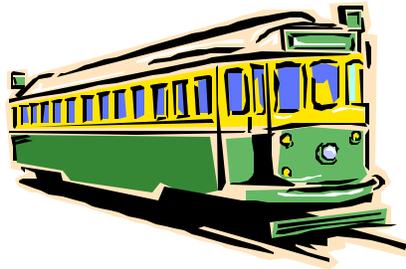
June 13

British Business Club – 6:00 p.m. at the Shakespeare Pub on Osprey, just south of Siesta Dr. Call Susan Burmaster at 377-5593 for more information.

June 24

Pub Crawl – All Aboard!!! Climb aboard the trolley for the popular Brit Club Pub Crawl, Friday, June 24th! This year we will be going on a different path, touring places along the Gulf of Mexico. We will leave from

and return to Tastefully British, 2236 Gulf Gate Drive. Please be ready to board at 6:30 PM as the trolley will **promptly depart at 6:45 PM** and return around 10:30 PM.



The cost of this event is only \$15 per person. Dinner and libations are on your own, and eating is optional. Please RSVP by June 10 to Amy Croshaw at 751.6194 or acroshaw@tampabay.rr.com and then mail your check, made out to the Sarasota British Club, to P.O. Box 21063, Sarasota, FL 34276. **Seating is very limited, so please be sure to respond early as this is a very popular event.** Hope to see you there!!!

Indian Cooking Class & Dinner Anyone?

A delightful Indian couple who own Casa Italia (a grocery store with foods from around the world) offer an interesting afternoon event about once a month. It's an Indian cooking class where they encourage questions and close-up viewing. Afterwards, the "guests" sit around a table family style and enjoy the dishes prepared along with some interesting company and conversation.

These sessions are only held on Sunday afternoons from 3:30 to 7:00'ish. The cost is \$65 per person (that includes dinner). Each session is limited to 12 people. If we have enough interest, we will try to set one of these up for Brit Club members in July or August. If you would like to participate please contact Glenys Oldham at 941-966-1240 or e-mail her at Travelgal90@aol.com and indicate which month you would prefer.

Our website is www.SarasotaBritishClub.com

From Our President

Last night we had a great turnout of more than 70 people at our annual barbecue and, from all reports, a great night was had by all. Thanks to Amy who handled the catering and booking and to the servers, Jack, Maureen and Sandra who all made sure we had plenty to eat.

Let's keep the momentum up and fill two trolleys for our June trolley pub crawl (50 people). The Board decided that it would work better if we left when and where we eat decisions up to individuals, so you can either eat before or we will telephone orders for food ahead as we travel around the Southern part of the county visiting some very picturesque watering holes.

As summer approaches we will offer low key events such as croquet, an Indian cookery class, bowling inside and out. We are open to legal suggestions for any events or meeting places.

Please make sure to visit our web site www.sarasotabritsihclub.com which still needs some more articles on British humor, culture, and our club history.

I look forward to seeing all our members "On the Buses" and to those of you who can't take the heat and are leaving us... "have a great summer and we will see you soon!"

Peter Gold

Cullen Skink

Cullen Skink may sound odd, but it is a lovely, traditional Scottish recipe that is good enough as the whole meal. Smoked Haddock or Finnan Haddie can be found in some local supermarkets, or at Tastefully British. But if you can't find it, try to substitute with a smoked fish or liquid smoke essence. Certainly can *try* to imagine it was smoked in the Scottish countryside! Cullen refers to the area of Scotland where this dish was founded, the Skink is from the Gaelic word for essence. Hope you enjoy my version.

Cullen Skink

1 lb smoked haddock
2 lb white potatoes
1 ½ cups milk
1 chopped onion
1 cup vegetable stock
2 Tbsp butter
salt and pepper to taste
2 Tbsp chopped chives
½ cup frozen peas
½ cup cream

Skin and bone the fish, cut into chunks and set aside. Peel and slice the potatoes. Put in large microwavable dish with the onion, salt and pepper, and dot with half of the butter. Add the vegetable stock, cover and cook on high about 5 minutes, stirring halfway. When potatoes are tender, add the peas and cream. Lay fish on top of potatoes and dot with remaining butter, sprinkle with chives, and cook on high about 5 minutes until fish is cooked through.

(I prefer to use the microwave as it is so quick and easy, and doesn't make the kitchen smell too fishy!)

Recipe from Sandra Cherry of "Your Cup of Tea" - Britbabe44@comcast.net

Help a Fellow Member!!

I am looking for a member who watches East Enders on Dish Network. I am a great EE fan, and due to unforeseen circumstances, we are not able to have Dish Network at the moment. Will look forward to hearing from a member soon. Please contact Beryl at 941-925-3293. Thanks!!



Stan's Sports Spot

SOCCER Arsenal won a penalty shoot-out to lift the FA Cup after a final that was dominated by Manchester United. Jens Lehmann made the crucial save from Paul Scholes as the destination of the trophy was decided on penalties for the first time in its history. United were left empty-handed after Wayne Rooney hit the post and Freddie Ljungberg deflected Ruud van Nistelrooy's header on to the bar. Jose Antonio Reyes was sent off before Patrick Vieira's deciding penalty. United were in control for almost the entire match, but German goalkeeper Lehmann was in inspired form, saving brilliantly from Scholes in extra-time and then producing the stop that won the Cup for Arsenal. Van Nistelrooy, Cristiano Ronaldo, Rooney and Roy Keane were on the mark for United in the shoot-out, but Arsenal's spot-kicks were flawless. Lauren, Ljungberg, Robin van Persie and Ashley Cole were on target before captain Vieira stepped forward to score. United sprang two surprises in their starting line-up, with Roy Carroll preferred to Tim Howard in goal and Ryan Giggs left on the bench in favour of Darren Fletcher. Arsenal selected Philippe Senderos ahead of Sol Campbell in central defence, and the youngster was quickly under pressure as United pressed. Ronaldo escaped the attentions of Lauren on the left flank, and his cross found Scholes unmarked but his finish was uncharacteristically wayward. Arsenal were leaving Dennis Bergkamp isolated up front, but the ploy was unsuccessful as the Gunners had little attacking joy in the opening half. United had one early scare when Carroll dashed from his line and misjudged a long ball from Senderos, but Reyes was unable to take advantage.



MORE SOCCER Rangers pipped rivals Celtic to the Scottish Premier League title after a dramatic final day of the season. The Gers went into the final game two points behind their Glasgow rivals, but a sensational late fightback by Motherwell gave them the title. Celtic led through Chris Sutton but two goals in the closing minutes from Scott McDonald earned Motherwell a 2-1 win. Nacho Novo's goal gave Rangers a 1-0 win over Hibernian, who to see them leapfrog Celtic. Aberdeen beat Hearts 2-0, but they Uefa Cup spot on goal difference. Celtic were firm favourites to start of the day, leading Rangers by two points. It all looked to be Chris Sutton put them in front in the 29th minute. Martin qualified for Europe, were edged out of the retain the title at the going to plan when O'Neill's side had chances to put the game beyond doubt, but were denied by Motherwell's outstanding keeper, Gordon Marshall. And Terry Butcher's side staged an astonishing late rally, with McDonald equalising in the 88th-minute to put Rangers back in the driving seat. Australian-born striker, McDonald, who is a Celtic supporter, then devastated the travelling Bhoys fans by grabbing a second in injury time. Rangers, who had to wait until the 59th minute to break down Hibernian's stiff defence courtesy of Novo's first league goal since 2 March, held on for victory and had to wait for the full-time whistle to go at Fir Park to confirm the title.



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